"OPTIMIZATION OF PANDAN LEAF SIMPLISIA POWDER *(Pandanus amaryllifolius)* ADDING PERIOD IN THE SALTED EGG MAKING PROCESS ON SENSORY QUALITY AND ANTIOXIDANT ACTIVITY"

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ABSTRACT

Background: The superior nutritional value of eggs makes them very popular with microorganisms, causing them to be easily damaged so that they have a short shelf life. One way to process eggs to prevent damage to eggs is by preserving them, the common preservation method is salting to produce products in the form of salted eggs. The increasing development of salted egg making technology can be modified by adding natural ingredients to further enrich the nutritional content and maintain the stability of salted eggs. **Purpose:** The purpose of this study was to determine the effect of adding variations in the period of pandan leaf simplicia powder that is most effective in producing sensory and antioxidant quality in salted eggs. **Methodology:** This study was conducted using hedonic organoleptic tests and quantitative tests using the DPPH method. Antioxidant activity tests were carried out by making a standard solution of vitamin C with a series of concentrations of 10, 15, 20, 25, 30 ppm, then making a 100 ppm sample solution which was diluted to 10, 15, 20, 25 and 30 ppm, then each was added with 1 ml of DPPH incubation for 30 minutes. Absorbance measurements were carried out using uv-vis spectrophotometry at 517 nm. The results of the organoleptic test data were processed using Duncan's test statistics and the antioxidant activity test data were processed using One away anova test statistics. **Results:** The results of this study concluded that variations in the mass of pandan leaf simplicia powder affected the sensory quality of color, aroma, and taste but did not affect the texture of eggs. While the most optimal mass of pandan leaf simplicia powder in the PM2 sample was 10%. The addition of variations in the mass of pandan leaf simplicia powder in the process of making salted eggs has an effect on increasing antioxidant activity in salted eggs, the most optimal mass of simplicia powder is in the PM3 treatment, which is 15% which has an average IC50 value of 6.566 ppm, including the very strong antioxidant category.

Keywords: Salted eggs, Pandan leaves, Organoleptic, Antioxidants