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Sekian, terima kasih.

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**DEVELOPMENT OF DRIED BLACK GRASS JELLY
(*MESONA CHINENSIS*) CONTAINING DIFFERENT
TAPIOCA AND SAGO STARCH RATIO**

by

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A dissertation submitted in partial fulfillment of the requirements for the degree of
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DECLARATION BY AUTHOR

This dissertation is composed of my original work and contains no material previously published or written by another person except where due reference has been made in the text. The content of my dissertation is the result of work which I have carried out since the commencement of my research project and does not include a substantial part of work that has been submitted to qualify for the award of any other degree or diploma in any university or other tertiary institution.

A handwritten signature in cursive script, appearing to read 'Oon Li Juen', is written above a horizontal line.

OON LI JUEN

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TABLE OF CONTENTS

	Page
Acknowledgements	iii
Table of Contents	iv
List of Tables	vii
List of Figures	viii
List of Abbreviations	ix
Abstrak	x
Abstract	xii
CHAPTER 1 INTRODUCTION	
1.1 Research Background	1
1.2 Problem Statement/Rationale of Study	2
1.3 Hypothesis	3
1.4 Objectives	3
CHAPTER 2 LITERATURE REVIEW	
2.1 Black Grass Jelly	4
2.1.1 Health Benefits of Black Grass Jelly	4
2.1.2 Processing of Black Grass Jelly	5
2.1.3 Textural Properties of Black Grass Jelly	6
2.2 Starch	7
2.2.1 Types of Starch	8
2.2.1a Tapioca Starch	8
2.2.1b Sago Starch	9
2.2.2 Synergistic Interactive Effect of Starch Mixtures	10
2.2.3 Retrogradation of Starch	12

2.2.3a Effects of Mixed Starch System on The Rate of Retrogradation	13
2.3 Effects of Drying on The Quality of Food Products	15
2.3.1 Application of Different Drying Treatments on Food Products	18
2.4 Effects of Rehydration on The Quality of Food Products	20
CHAPTER 3 MATERIALS AND METHODS	
3.1 Materials	23
3.2 Overall Experimental Design	23
3.3 Phase 1	25
3.3.1 Preparation of Cincau Liquid Extract	25
3.3.2 Preparation of Black Grass Jelly	25
3.3.3 Physical Analysis of Fresh Black Grass Jelly	26
3.3.3a Determination of Moisture Content	26
3.3.3b Colour Measurement	26
3.3.3c Texture Profile Analysis (TPA)	27
3.3.3d Determination of Syneresis	27
3.4 Phase 2	28
3.4.1 Sample Preparation	28
3.4.1a Preparation of Dried Black Grass Jelly	28
3.4.1b Preparation of Rehydrated Black Grass Jelly	28
3.4.2 Physical Analysis of Dried Black Grass Jelly	29
3.4.2a Determination of Moisture Content	29
3.4.3 Physical Analysis of Rehydrated Black Grass Jelly	29
3.4.3a Colour Measurement	29
3.4.3b Rehydration Capacity	30

3.5 Statistical Analysis	30
CHAPTER 4 RESULTS AND DISCUSSION	
4.1 Moisture Content of Fresh Black Grass Jelly	32
4.2 Colour Measurement of Fresh Black Grass Jelly	35
4.3 Texture Profile Analysis (TPA) of Fresh Black Grass Jelly	39
4.4 Syneresis of Fresh Black Grass Jelly	44
4.5 Moisture Content of Black Grass Jelly After Drying	46
4.6 Colour Measurement of Rehydrated Black Grass Jelly	52
4.7 Rehydration Capacity of Black Grass Jelly	57
CHAPTER 5 CONCLUSIONS AND RECOMMENDATIONS	
5.1 Conclusion	62
5.2 Recommendations for Future Study	63
REFERENCES	65
APPENDICES	75

LIST OF TABLES

Table	Caption	Page
3.1	Formulations of black grass jelly	25
3.2	F values and P values (two-way ANOVA) of the interaction between two parameters (different tapioca and sago starch ratio and drying time) on the rate of syneresis for fresh black grass jelly and moisture content of dried black grass jelly	31
4.1	Moisture content of fresh black grass jelly	32
4.2	Colour parameters of fresh black grass jelly	36
4.3	Texture Profile Analysis (TPA) of fresh black grass jelly with different formulations	40
4.4	Syneresis of fresh black grass jelly with different formulations after storage at 4 °C for 24 and 48 hours	45
4.5	Moisture content of black grass jelly with different formulations after drying at 70 °C for 3, 6, 9, 12, 24 and 30 hours	47
4.6	Colour parameters of rehydrated black grass jelly	52
4.7	Rehydration ratio of dried black grass jelly	57

LIST OF FIGURES

Figure	Caption	Page
3.1	Overall flow chart of the experiment	24
4.1	Drying curve of black grass jelly	50
4.2	Colour difference (ΔE) of rehydrated black grass jelly samples with different formulations	56
4.3	Physical observation of dried black grass jelly before rehydration: (a) Control, sago and tapioca starch (0:100); (b) S2, sago and tapioca starch (50:50); (c) S4, sago and tapioca starch (100:0).	59
4.4	Physical observation of rehydrated black grass jelly: (a) Control, sago and tapioca starch (0:100); (b) S2, sago and tapioca starch (50:50); (c) S4, sago and tapioca starch (100:0).	60

LIST OF ABBREVIATIONS

Abbreviations

M. chinensis

M_e

Wt.

Definitions

Mesona chinensis

Equilibrium moisture content

Weight

PENGHASILAN CINCAU HITAM KERING (*MESONA CHINENSIS*) YANG MENGANDUNGI NISBAH KANJI TAPIOKA DAN SAGU YANG BERBEZA

ABSTRAK

Cincau hitam ialah pencuci mulut yang dihasilkan dengan menggunakan ekstrak daun cincau kering daripada pokok *Mesona chinensis*. Cincau hitam komersial mempunyai jangka hayat pendek apabila disimpan pada suhu bilik. Ini adalah disebabkan oleh penggunaan kanji tapioka yang mengakibatkan kadar sineresis cincau menjadi lebih tinggi dengan tekstur yang tidak stabil. Oleh itu, objektif kajian ini adalah untuk menghasilkan cincau hitam kering dengan nisbah kanji tapioka dan sagu yang berbeza untuk meningkatkan jangka hayat cincau hitam. Cincau hitam dihasilkan dengan menggunakan nisbah kanji sagu dan tapioka yang berbeza (0:100, 25:75, 50:50, 75:25, 100:0) dan seterusnya dikeringkan pada masa pengeringan yang berbeza (0, 3, 6, 9, 12, 24, 30 jam) serta dihidrasikan semula pada 90 °C untuk 15 minit. Cincau hitam kering dengan menggunakan nisbah kanji sagu dan tapioka yang berbeza telah berjaya dihasilkan. Kesan nisbah kanji sagu dan tapioka yang berbeza serta masa pengeringan terhadap ciri-ciri fizikal cincau hitam telah diselidiki. Dengan ini, analisis-analisis seperti kandungan kelembapan, warna, tekstur, sineresis, kinetik pengeringan (kandungan kelembapan berlawanan masa pengeringan) dan keupayaan rehidrasi telah dijalankan. Kandungan kelembapan cincau hitam segar yang mengandungi kedua-dua jenis kanji berkurang secara signifikan ($p < 0.05$) dengan peningkatan nisbah kanji sagu. Nilai-nilai parameter warna serta tekstur kecuali keanjalan, cincau hitam segar bertambah secara signifikan ($p < 0.05$) berbanding dengan sampel kawalan apabila nisbah kanji sagu ditambah sehingga melebihi 75%. Penggunaan nisbah kanji sagu dan tapioka berbeza tidak mempunyai kesan signifikan ($p > 0.05$) terhadap sineresis cincau hitam segar selepas disimpan selama 24 jam. Sineresis cincau hitam segar bertambah

secara signifikan ($p < 0.05$) dengan penambahan masa penyimpanan. Hubungan tidak linear telah dikesan pada graf keluk pengeringan cincau hitam yang dianalisis. Cincau hitam dihidrasi semula yang dihasilkan dengan nisbah kanji sagu dan tapioka yang sama (50:50) mempunyai perbezaan warna yang paling tinggi ($p < 0.05$) serta nisbah rehidrasi yang paling rendah ($p < 0.05$) berbanding dengan sampel kawalan (100% kanji tapioka), dan ini adalah disebabkan oleh pemerhatian tahap pengecutan cincau hitam kering tersebut yang lebih tinggi. Kombinasi kanji sagu dan tapioka adalah tidak baik untuk sifat-sifat struktur cincau hitam selepas dikeringkan. Kesimpulannya, cincau hitam kering dihasilkan dengan 100% kanji tapioka atau kanji sagu mempunyai kualiti yang lebih baik berbanding dengan yang dihasilkan dengan nisbah kanji sagu dan tapioka yang sama (50:50).

DEVELOPMENT OF DRIED BLACK GRASS JELLY (*MESONA CHINENSIS*) CONTAINING DIFFERENT TAPIOCA AND SAGO STARCH RATIO

ABSTRACT

Black grass jelly is a herbal dessert made from dried leaves extracts of *Mesona chinensis* plant. Commercial black grass jelly exhibits a short shelf life when stored at room temperature due to the usage of tapioca starch which results in a higher syneresis rate and unstable texture. Hence, the objective of this research is to develop dried black grass jelly with different tapioca and sago starch ratio for increasing the shelf life of the black grass jelly. The black grass jelly was formulated with different sago and tapioca starch ratio (0:100, 25:75, 50:50, 75:25, 100:0), thereafter dried at different drying time (0, 3, 6, 9, 12, 24, 30 hr) and rehydrated at 90 °C for 15 min. The development of dried black grass jelly containing different tapioca and sago starch ratio was successful. The effects of different sago and tapioca starch ratio and drying time on the physical properties of black grass jelly were determined. Hence, analyses on the moisture content, colour, texture, syneresis, drying kinetics (moisture content against drying time) and rehydration capacity were conducted. The increase in sago starch ratio significantly decreased ($p < 0.05$) the moisture content of fresh black grass jelly consisting of both starches. The values of all the colour parameters and textural parameters except springiness, of the fresh black grass jelly increased significantly ($p < 0.05$) in comparison with control sample when the sago starch ratio was increased to more than 75%. Different sago and tapioca starch ratio did not significantly affect ($p > 0.05$) the syneresis of black grass jelly after storage for 24 hr, however the syneresis of fresh black grass jelly significantly ($p < 0.05$) increased with the increase in storage time. A non-linear relationship was observed on the drying curve of black grass jelly. Rehydrated black grass jelly with an equal sago to tapioca starch ratio (50:50) had the

greatest ($p < 0.05$) colour difference with a significantly lower ($p < 0.05$) rehydration ratio in comparison with the control sample (100% tapioca starch) due to the higher degree of shrinkage. The combination of sago and tapioca starches was not favourable for the black grass jelly structure properties after drying. Thus, it was deduced that the quality of dried black grass jelly containing either 100% tapioca or sago starch was better than that containing equal sago to tapioca starch ratio (50:50).