

ABSTRACT

The Indonesian culinary landscape is characterized by a rich variety of flavors and cooking techniques, with the renowned dish "Pempek" standing out as a culinary masterpiece. Pempek is a meticulously crafted fishcake, where the thoughtful combination of fish, flour, and seasonings results in a harmonious blend of texture and taste. Beyond its culinary prowess, Pempek goes beyond mere gastronomy; it symbolizes communal dining experiences and fosters strong familial bonds. The purpose of this experiment is to evaluate the physical properties of pempek vinegar sauce powder that was mixed with a certain ratio of egg whites and maltodextrin. The study focuses on assessing the resulting changes in the physical properties of the cuko pempek powder, including moisture content, water activity, hygroscopicity, solubility, and flowability. The samples that were added with 10% MD and 30% EW shows the best result for the cuko powder, showing lower moisture content ($3.337\% \pm 0.398$), lower water activity ($0.300\% \pm 0.010$), lower hygroscopicity level ($45.267\% \pm 2.013$), and better flowability level (0.20 ± 0.007). However, for solubility the sample that was added with 5% MD has shown the best solubility level ($84.48\% \pm 0.0329$).

Keywords: pempek, cuko pempek powder, foam-mat drying, physical analysis