

**EFFECT OF DIFFERENT SALT CONCENTRATION ON
FERMENTATION OF STINK BEAN (*Parkia speciosa*)**

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TABLE OF CONTENTS

	PAGE
AKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	ix
ABSTRAK	x
CHAPTER 1: INTRODUCTION	
1.1 Background Study	1
1.2 Problem Statement	2
1.3 Significance of the Study	3
1.4 Objectives of the Study	3
CHAPTER 2: LITERATURE REVIEW	
2.1 Stink Bean (<i>Parkia speciosa</i>)	4
2.2 Fermentation	5
2.3 Microorganisms in Fermented Foods	6
2.4 Salt in the Fermentation	8
CHAPTER 3: METHODOLOGY	
3.1 Materials	
3.1.1 Raw materials	10
3.1.2 Chemicals	10
3.1.3 Apparatus	10
3.2 Methods	
3.2.1 Stink bean fermentation	11
3.2.2 Determination of pH and acidity	11
3.2.3 Microbiological analysis	12
3.2.4 Identification of the Bacterial Strains	12
3.2.5 Statistical analysis	12
CHAPTER 4: RESULTS AND DISCUSSION	
4.1 Bacterial Strains identification	13
4.2 Lactic Acid Bacteria Count	14
4.3 Lactic Acid Content	18
4.4 pH of Fermented Stink Bean	20
CHAPTER 5: CONCLUSION AND RECOMMENDATION	22

CITED REFERENCES	23
APPENDICES	26
CURRICULUM VITAE	29

ABSTRACT

Effect of different Salt Concentration on Fermentation of Stink Bean (*Parkia Speciosa*)

This project looks into the effect of addition of different salt level in fermentation of stink bean. In this study, fermented stink bean with 2%, 4%, and 6% salt, respectively, were analyzed in terms of lactic acid bacteria count, lactic acid content, and pH. The fermentation was carried out for 10 days at room temperature. Generally, lactic acid bacteria count shows a similar trend where initially there was increase in microbial count and then decrease afterwards. Fermented stink bean with 4% salt showed the highest lactic acid bacteria count followed by 2%, and 6% salt, respectively. For lactic acid content, fermented stink bean with 4% salt showed the highest lactic acid content, followed by fermented stink bean with 2%, and 6% salt, respectively. The final pH obtained in all fermented stink bean samples is 3.39 to 3.53. However, the statistical analysis shows no significant difference among fermented stink bean with 2, 4, and 6% of salt for all the attributes.