

TABLE OF CONTENTS

ACKNOWLEDGEMENTS	v
ABSTRACT.....	vii
TABLE OF CONTENTS.....	viii
LIST OF FIGURE.....	xi
LIST OF TABLE.....	xii
LIST OF APPENDIX.....	xiii

CHAPTER 1: INTRODUCTION

1.1 Background of Research	1
1.2 Formulation of the Problem	3
1.3 Objectives of Research.....	3
1.3.1. General Purpose	3
1.3.2. Special Purpose	4
1.4. Benefits of Research.....	4
1.4.1.Theoretical Significance.....	4
1.4.2. Practical Significance.....	4
1.5 The Authenticity of the Research	5

CHAPTER 2: LITERATURE REVIEW

2.1. Theoretical Background	7
2.1.1. Kersen	7
2.1.2.Date Palm	10
2.1.3.Energy	12
2.1.4.Carbohydrates.....	12
2.1.5..Protein	13
2.1.6. Fat.....	13
2.1.7. Antioxidants.....	14
2.1.8. Phenol.....	14
2.1.9. Flavonoids	15

2.1.10. Fibre.....	17
2.1.11. Jelly.....	18
2.2. Theory Framework	19
2.3. Conceptual Framework	20
2.4. The Hypothesis	21
2.4.1. Major hypothesis	21
2.4.2. Minor hypothesis.....	21

CHAPTER 3: RESEARCH METHODS

3.1. Research Design.....	23
3.2. Time and Research Location	23
3.3. Material and Equipment Required	23
3.3.1. Jelly Making	23
3.3.2. Test the Levels of Protein	25
3.3.3. Test the Levels of Fat	25
3.3.4. Test the Levels of Carbohydrate.....	25
3.3.5. Test the Levels of Energy	25
3.3.6. Test the Moisture	25
3.3.7. Test the Levels of Ash	25
3.3.8. Test the Levels of Crude Fibre	26
3.3.9. Test the Levels of Phenol	26
3.3.10. Test the Levels of Flavonoids.....	26
3.4. Research Procedure	27
3.4.1. Research Phase	27
3.5. Operational Definition of Research	32
3.6. Data Analysis.....	33

CHAPTER 4: RESULTS AND DISCUSSION

4.1. Nutrition Content Results.....	35
Table 9. Nutrition levels of jelly 1, 2 and 3 per 100 grams.....	35
4.1.1. Moisture Content Results.....	36
4.1.2. Ash Content Results	37

4.1.3. Protein Content Results	37
4.1.4. Fat Content Result	38
4.1.5. Carbohydrate Content Result	38
4.1.6. Fibre Content Result	39
4.1.7. Energy Content Result	39
4.1.8. Phenol Content Result	40
4.1.9. Flavonoids Content Results	40
4.2. Whole Hedonic Result	42
4.3. Organoleptic Results	43
4.3.1. Organoleptic colour of Jelly	43
4.3.2. Organoleptic Texture of Jelly	44
4.3.3. Organoleptic Taste of Jelly	45
4.3.4. Organoleptic Aroma of Jelly	46
4.4. Islamic Contributions	47
CHAPTER 5: CLOSING	
5.1. Conclusions	49
5.2. Suggestions	49
REFERENCES.....	50
APPENDICES.....	60

LIST OF FIGURE

Figure 1. Date Palm Fruits	8
Figure 2. Date Palm Tree	8
Figure 3. Glucose bond	12
Figure 4 Protein Bonds	13
Figure 5. Fatty Acid bonds.....	14
Figure 6. Phenol Bonds.....	15
Figure 7. Flavonoid Bonds.....	16
Figure 8. Fibre Bonds	18
Figure 9. Theory framework.....	20
Figure 10. the conceptual framework	21
Figure 11. Research Phase	27
Figure 12. Jelly Making Procedure Chart	28

LIST OF TABLE

Table 1. Autenticity of the Research.....	5
Table 2 the chemical composition.....	9
Table 3. The value of Nutrients per 100 grams of dried date deglet noor	11
Table 4. Phenol of kersen and date deglet noor	15
Table 5. Flavonoids of kersen and deglet noor	17
Table 6 Differences the Proportions Ingredients of the Jelly.....	24
Table 7 Difference in Ingredients and Reference.....	24
Table 8 Operational Definition of Research	32
Table 9. Nutrition levels of jelly 1, 2 and 3 per 100 grams.....	35
Table 10 Differences of jelly hedonic each group	42
Table 11 Frequency and percentage of jelly hedonic.....	42
Table 12 Differences of jelly colour each group.....	43
Table 13 Frequency and percentage of jelly colour	43
Table 14 Differences of jelly texture each group.....	44
Table 15 Frequency and percentage of jelly texture	44
Table 16 Differences of jelly taste each group.....	45

Table 17 Frequency and percentage of jelly taste	45
Table 18 Differences of jelly aroma each group	46
Table 19 Frequency and percentage of jelly aroma	47

LIST OF APPENDICES

Appendix 1. Ethical Clearance Letter	60
Appendix 2. Determination of moisture content (AOAC 1970).....	61
Appendix 3. Determination of Total Ash	62
Appendix 4. Procedure analysis of Nitrogen Total/Total Protein micro- Kjeldahl Method.....	63
Appendix 5. the Procedure Analysis Method Of The Soxhlet Fat.....	64
Appendix 6 Crude Fibre Analysis Procedure.....	65
Appendix 7 the procedure Analysis method of Flavonoid Spectrometer, Worotikan In J, 2007	66
Appendix 8 The Procedure Analysis Method Of Spectrophotometry Phenols (Harboune 1987).....	67
Appendix 9 informed concern	68
Appendix 10 questioner of organoleptic and hedonic test.....	69
Appendix 11 output of spss.....	70
Appendix 12. Photos.....	77