

**PENGARUH PENAMBAHAN LESITIN TERHADAP KUALITAS SPONGE CAKE DITINJAU DARI WARNA,  
TEKSTUR, DAYA SERAP AIR DAN PROFIL PROTEIN**

*THE EFFECT OF THE ADDITION OF LECITHIN ON THE QUALITY OF SPONGE CAKE BASED ON COLOR,  
TEXTURE, WATER HOLDING CAPACITY, AND PROTEIN PROFILE*

Ananda Azhura Rahmadianita 1) dan Imam Thohari 2)

1) Mahasiswa Fakultas Peternakan Universitas Brawijaya, Malang

2) Dosen Fakultas Peternakan Universitas Brawijaya, Malang

E-mail : [anandarahmadianita@gmail.com](mailto:anandarahmadianita@gmail.com)

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**ABSTRACT**