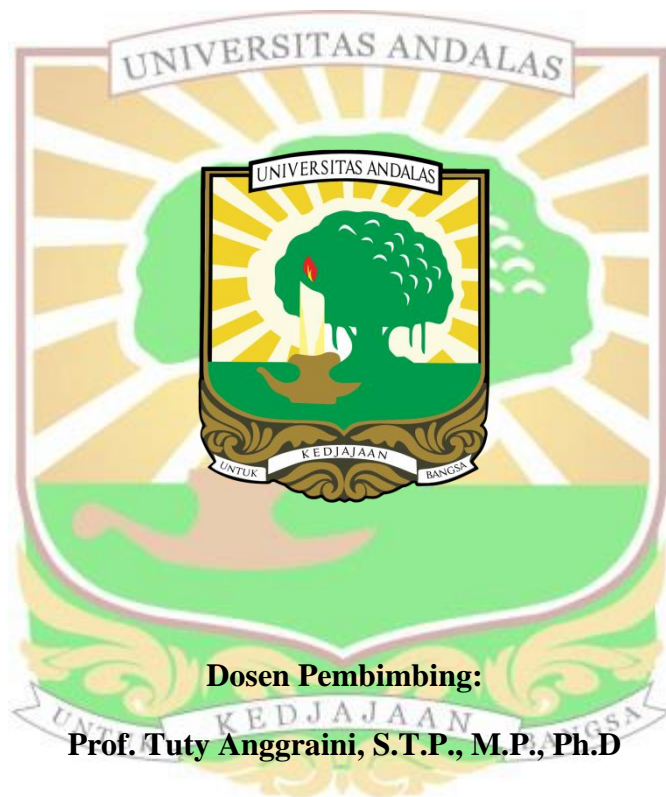


**PENGARUH PENAMBAHAN PUREE BUAH KERSEN
(*Muntingia calabura L.*) TERHADAP KARAKTERISTIK KUE
BANGKIT**

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THE EFFECT OF ADDITION OF CALABURA FRUIT PUREE TO THE CHARACTERISTICS BANGKIT COOKIES

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ABSTRACT

Calabura fruit (*Muntingia calabura L.*) is a fruit rich in nutrients that are beneficial to the body. This research aims to study the effect of the addition of calabura fruit puree on the characteristics of bangkit cookies. This study used a randomized design with 5 treatments, namely the addition of 0%, 5%, 10%, 15%, and 20% of calabura fruit puree with 3 repetitions. The data obtained were analyzed statistically using ANOVA (Analysis of Variance) and if significantly different, it was continued with the DNMRT (Duncan New Multiple Range Test) at 5% significant level. The results showed that the addition of calabura fruit puree to the characteristics of the bangkit cookies had a significant effect on moisture content, carbohydrates, polyphenol content, antioxidant activity, level of hardness and organoleptic in color and not significantly different in ash content, protein, fat, and organoleptic in aroma, texture, and taste. The best product based on the chemical analysis is a bangkit cookies with the addition of 20% calabura fruit puree. Chemical analysis of bangkit cookies with the addition of 20% calabura fruit puree is 6.93% moisture content, 0.73% ash content, 3.78% protein content, 5.13% fat content, 83.42% carbohydrates, 32.16 mg GAE/g polyphenol content, 41.11% antioxidant activity, 11.57 N/m² hardness level, and sensory value of color 3.15 (normal), aroma 3.85 (normal), texture 3.70 (normal), taste 3.75 (normal).

Keywords: calabura fruit puree, bangkit cookies, characteristics