SUBSITUSI TEPUNG *CASSAVA* TERHADAP TEPUNG TERIGU PADA PEMBUATAN *COOKIES* DENGAN PENAMBAHAN TEPUNG KORO BENGUK

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Subsitusi Tepung *Cassava* terhadap Tepung Terigu pada Pembuatan *Cookies* dengan Penambahan Tepung Koro Benguk

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran tepung *cassava* dan tepung terigu terhadap karakteristik *cookies*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perbandingan formulasi tepung terigu : tepung *cassava* masing-masing A (100%: 0%), B (90% : 10%) C (80% : 20%), D (70% : 30%), dan E (60% : 40%). Data yang diperoleh dianalisis dengan menggunakan sidik ragam, jika berbeda nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa pencampuran tepung *cassava* dan tepung terigu berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar karbohidrat, serta organoleptik aroma, rasa, dan tekstur dari cookies yang dihasilkan. Produk terbaik berdasarkan uji organoleptik adalah produk cookies dengan pencampuran 10% tepung *cassava* dan 90% tepung terigu (perlakuan B) dengan nilai rata-rata warna 3.85, aroma 3.85, rasa 4.20, tekstur 3.95, kadar air 4.38%, kadar abu 0.58%, kadar lemak 25.54%, kadar protein 7.91%, kadar karbohidrat 61.60%, asam lemak bebas 0.92%, kekerasan 28,27 dan angka lempeng total 2.5 10^3.

***Kata Kunci* – *Cookies*, Tepung *Cassava*, Tepung Terigu**

Subsitusion Of Cassava Flour on Making Cookies with the Addition of Koro Benguk Flour

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ABSTRACT

The objective of this research were to determine the effect of mixing cassava flour and wheat flour to the charachteristics of cookies. This research used completely randomized design (CRD) with 5 treatments and 3 repetitions. The ratio of wheat flour : cassava flour formulation : A (100% : 0%), B (90% :10%), C (80% :20%), D (70%: 30%), and E (60%: 40%). The data collected were analyzed using analysis of variance, if significantly different, the test continued using Duncan's New Multiple Range Test (DNMRT) at 5% level of significance. The results of this research showed that the mixing of cassava flour and wheat flour significantly affected on water content, ash content, protein content, carbohydrate content, as well as organoleptic aroma, flavor, and texture of the cookies produced. The best products based on the sensory analysis is the product of cookies by mixing 10% of cassava flour and 90% wheat flour (treatment B) with an avarage value of color is 3.85, aroma 3.85, flavour 4.20, texture 3.95, water content 4.38%, ash content 0,58%, fat 25.54%, proteint content 7.91%, carbohydrat content of 61.60%, Free Fatty Acid 0.92%, the hardness 28.27 and Total Plate Count of Microba 2.5 x 10^3.

Keywords – Cookies, Cassava Flour, Wheat Flour