

**PENGARUH PERBANDINGAN TEPUNG JAGUNG (*Zea mays*)  
DAN TEPUNG KACANG MERAH (*Phaseolus vulgaris* L.)  
TERHADAP KARAKTERISTIK *COOKIES***

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# Pengaruh Perbandingan Tepung Jagung (*Zea mays*) dan Tepung Kacang Merah (*Phaseolus vulgaris* L.) Terhadap Karakteristik Cookies

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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung jagung dan tepung kacang merah terhadap karakteristik cookies. Rancangan percobaan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini yaitu A (tepung jagung 85% : tepung kacang merah 15%), B (tepung jagung 80% : tepung kacang merah 20%), C (tepung jagung 75% : tepung kacang merah 25%), D (tepung jagung 70% : tepung kacang merah 30%), dan E (tepung jagung 65% : tepung kacang merah 35%). Data penelitian dianalisis secara statistik dengan Analisis of Variance (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian ini menunjukkan bahwa perbandingan tepung jagung dan tepung kacang merah terhadap karakteristik cookies berpengaruh nyata terhadap analisis fisik, analisis kadar air, analisis kadar protein, analisis kadar lemak, dan organoleptik warna, rasa, aroma dan tekstur produk. Tidak berpengaruh nyata terhadap analisis kadar abu, analisis kadar karbohidrat. Perlakuan terbaik berdasarkan analisis kimia, analisis fisik dan uji organoleptik cookies adalah perlakuan D (tepung jagung 70% : tepung kacang merah 30%) dengan nilai rata-rata sebagai berikut : kadar air 3,67%, kadar abu 2,75%, kadar protein 13,12%, kadar lemak 28,11%, karbohidrat 52,35%, serat pangan 24,25%, kekerasan 348,88 N/cm<sup>2</sup> dan nilai penerimaan organoleptik dengan rata-rata parameter kesukaan panelis terhadap warna 4,30 (suka), dan rasa 4,00 (suka), aroma 4,28 (suka), dan tekstur 4,00 (suka).

**Kata Kunci :** cookies, tepung jagung, tepung kacang merah



# The Effect of the Ratio of Corn Flour (*Zea mays*) and Red Bean Flour (*Phaseolus vulgaris* L.) on the Characteristics of Cookies

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## ABSTRACT

This study aimed to determine the effect of the ratio of corn flour and red bean flour on the characteristics of cookies. The research design used in this research is a complete randomized design (CRD) with 5 treatments and 3 replicates. The treatments were A (85% corn flour: 15% red bean flour), B (80% corn flour: 20% red bean flour), C (75% corn flour: 25% red bean flour), D (70% corn flour: 30% red bean flour), and E (65% corn flour: 35% red bean flour). The research data were statistically analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the ratio of corn flour and red bean flour to the characteristics of cookies had a significant effect on physical analysis, moisture content analysis, protein content analysis, fat content analysis, and organoleptic color, taste, aroma and texture of the product. It does not significantly affect the analysis of ash content, analysis of carbohydrate content. The best treatment based on chemical analysis, physical analysis and organoleptic test of cookies is treatment D (70% corn flour: 30% red bean flour) with the following average values: moisture content 3.67%, ash content 2.75%, protein content 13.12%, fat content 28.11%, carbohydrates 52.35%, dietary fiber 24.25%, hardness 348,88 N/cm<sup>2</sup> and organoleptic acceptance value with an average parameter of panelists' liking for color 4.30 (like), and taste 4.00 (like), aroma 4.28 (like), and texture 4.00 (like).

**Keywords:** cookies, corn flour, red bean flour

