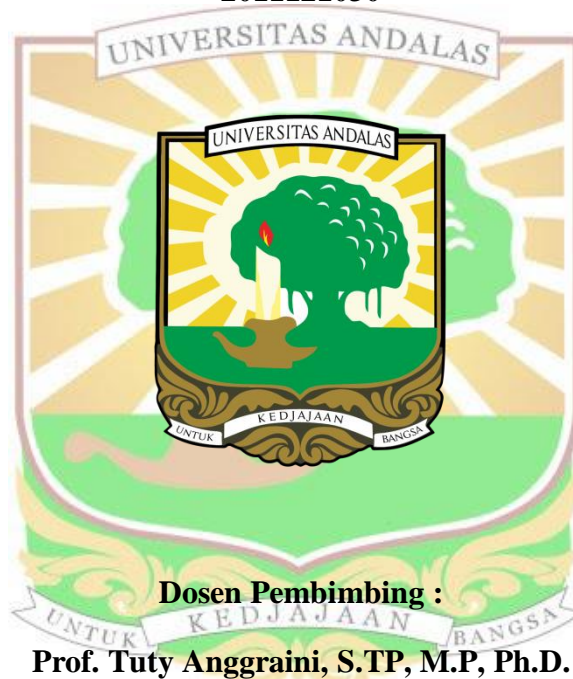


**PENGARUH PENAMBAHAN BUBUK CASCARA TERHADAP
KARAKTERISTIK *COOKIES* BEBAS GLUTEN BERBAHAN
DASAR ALMOND DAN MOCAF**

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**DEPERTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN
FAKULTAS TEKNOLOGI PERTANIAN
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Meisy Lathifah, Tuty Anggraini, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dan menemukan konsentrasi penambahan bubuk cascara yang terbaik terhadap karakteristik *cookies* bebas gluten berbahan dasar kacang almond dan MOCAF. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan dalam penelitian ini adalah A (Penambahan bubuk cascara 0%), B (Penambahan bubuk cascara 2%), C (Penambahan bubuk cascara 4%), D (Penambahan bubuk cascara 6%), E (Penambahan bubuk cascara 8%). Data penelitian dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) kemudian dilakukan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk cascara memberikan pengaruh yang nyata terhadap analisis kadar air, abu, protein, karbohidrat, serat kasar, total energi, aktivitas antioksidan, kekerasan dan aspek organoleptik seperti warna, rasa, aroma dan tekstur. Perlakuan terbaik berdasarkan uji organoleptik dan fisik *cookies* dengan penambahan bubuk cascara adalah perlakuan C (penambahan bubuk cascara 4%) dengan nilai rata-rata kesukaan panelis terhadap warna sebesar 4,24 (suka), aroma 4,16 (suka), tekstur 4,20 (suka) dan rasa 4,44 (suka). dan nilai rata-rata karakteristik sebagai berikut: kadar air (2,65%), abu (1,66%), protein (9,28%), lemak (35,03%), karbohidrat (51,66%), serat kasar (8,13%), total energi (525, 39 kkal), asam lemak bebas (0,56%), aktivitas antioksidan (24,05%), kekerasan 83,06 N/cm²), dan angka lempeng total (7,5 x 10³ CFU/g)

Kata kunci: bubuk cascara, bebas gluten, *cookies*, MOCAF, kacang almond

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ABSTRACK

This research aims to determine the effect and find optimum concentration of cascara powder addition on the characteristics of gluten-free cookies made from almonds and MOCAF. This research was designed using a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments in this research were A (Addition of 0% cascara powder), B (Addition of 2% cascara powder), C (Addition of 4% cascara powder), D (Addition of 6% cascara powder), E (Addition of 8% cascara powder). The research data was analyzed statistically using Analysis of Variance (ANOVA) and then Duncan's New Multiple Range Test (DNMRT) was carried out at the 5% level. The results of the research showed that the addition of cascara powder had a significant effect on the analysis of water content, ash, protein, carbohydrates, crude fiber, antioxidant activity, hardness and organoleptic aspects such as color, taste, aroma and texture. The best treatment based on organoleptic and physical tests of cookies with the addition of cascara powder was treatment C (addition of 4% cascara powder) with an average value of panelists' preference for color of 4.24 (like), aroma 4.16 (like), texture 4.20 (like) and taste 4.44 (like). and the average value of the characteristics as follows: air content (2.65%), ash (1.66%), protein (9.28%), fat (35.03%), carbohydrates (51.66%), crude fiber (8.13%), Total energy (525,39 kcal), free fatty acids (0.56%), antioxidant activity (24.05%), hardness 83.06%, and total plate count (7.5×10^3 CFU/g).

Keywords: *almonds, cascara powder, cookies, gluten free, MOCAF*