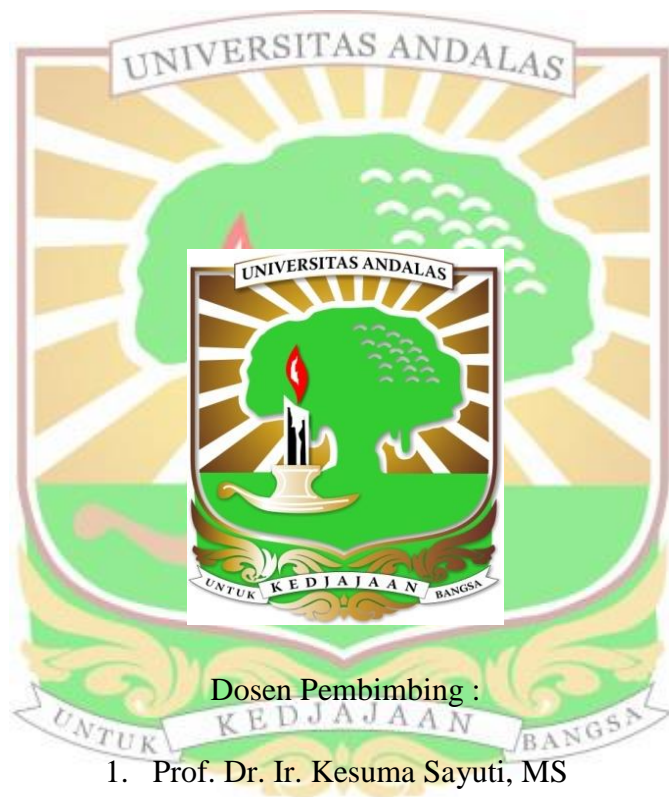


**PEMANFAATAN BLONDO (HASIL SAMPING VCO) DAN
TEPUNG MOCAF (*MODIFIED CASSAVA FLOUR*) SEBAGAI
BAHAN BAKU PEMBUATAN COOKIES.**

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Pemanfaatan Blondo (Hasil Samping VCO) dan Tepung MOCAF sebagai Bahan Baku Pembuatan Cookies

Aprinaldo Ilham, Kesuma Sayuti, Rini B

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan blondo dan MOCAF pada karakteristik, nilai gizi, dan kesukaan panelis terhadap *cookies* yang diproduksi. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap dengan 5 perlakuan (perbedaan perbandingan MOCAF dan blondo: A (8%: 34%), B (10%: 32%), C (12%: 30%), D (14%: 28%), E (16%: 26%) dan 3 ulangan. Hasil penelitian menunjukkan perbandingan MOCAF dan blondo mempengaruhi kadar lemak, bilangan peroksida, kadar karbohidrat dan kekerasan *cookies*. Perbandingan MOCAF dan blondo tidak mempengaruhi kadar air, kadar abu, protein, angka lempeng total, kadar serat kasar, nilai TBA, asam lemak bebas dan nilai energi *cookies*. Berdasarkan karakteristik sensorik pada penerimaan *cookies*, produk terbaik adalah C, yang merupakan perbandingan MOCAF dan blondo 12%: 30% dengan karakteristik berikut, kadar air 2,33%; kadar abu 4,23%; kadar lemak 13,37%; serat kasar 3,33%; protein 7,34%; asam lemak bebas 0,20%; bilangan peroksida 6,0 meq / 1000g; Nilai TBA 0,26 mg malonaldehyde / kg; karbohidrat 75,29%; nilai energi 453,43 kkal / 100g; kekerasan 300,11 N / cm²; angka lempeng total $1,28 \times 10^4$.

Kata kunci : blondo, MOCAF, *cookies*, protein, lemak



Utilization of Blondo (By-Products of VCO) and MOCAF Flour as Cookies Raw Materials

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ABSTRACT

This research aims to determine the effect of the comparison of blondo and MOCAF on the characteristics, nutritional value, and preferences of the panelists for the cookies produced. This study was designed using Completely Randomized Design with 5 treatments (difference comparison of MOCAF and blondo : A(8%:34%), B(10%:32%), C(12%:30%),), D(14%:28%), E(16%:26%) and 3 replications. The results showed the comparison of MOCAF and blondo influenced the fat content, peroxide number, carbohydrate content and hardness of cookies. It is not influenced the moisture content, ash content, protein, total plate count, crude fiber content, TBA value, free fatty acid and energy value of cookies. Based on the sensory characteristics on the receipt of the cookies, the best product is A, which is comparison of MOCAF and blondo 8%:34% with the following characteristics, moisture content 2.33%; ash content 4.23%; fat content 13.37%; cruder fiber 3.33%; protein 7.34%; free fatty acid 0.20%; peroxide number 6.0 meq/100g; TBA value 0.26 mg malonaldehyde/kg; carbohydrate 75.26%; energy value 453.43 kkal/100g; hardness 300.11 N/cm²; total plate count 1.28 x 10⁴.

Key word: blondo, MOCAF, cookies, protein, fat

