

## ABSTRACT

**Annisa Nurul Imani. B.1710358.** Chemical and Sensory Characteristics of Cookies with Raw Materials of Mocaf Flour and Canistel Flour (*Pouteria campechiana*). Under the guidance of Sri Rejeki Retna Pertiwi and Rosy Hutami.

Cookies is one type of the snacks made from flour, sugar, and fat or margarine, and has a crunchy texture and when broken looks not solid. This study aims to utilize mocaf flour and canistel flour in the manufacture of cookies as a form of food diversification. The experimental design used was a Completely Randomized Design (CRD) with one factor, namely the ratio of mocaf flour and canistel flour (90%: 10%, 80%: 20%, 70%: 30%, 60%: 40%). The data analysis used was ANOVA with Duncan's Advanced Test with 95% confidence interval. The analysis carried out includes analysis of sensory quality, hedonic and chemical tests such as water content, protein content, free fatty acid content, ash content, fat content, carbohydrate content and crude fiber content. The selected cookies was cookies with a ratio of 90% mocaf flour and 10% canistel flour having a water content of 1.46%, protein content 3.73%, free fatty acid content 0.06%, ash content 2.72%, fat content 27.49%, carbohydrate content 64.59% and crude fiber content 12,19%. Sensory quality test results showed that the selected cookies a golden yellow color, a non-bitter taste, no unpleasant aroma and a crunchy texture. The results of the hedonic test on the selected pastries for the parameters of color, taste, aroma, texture and overall show results towards very like.

Keywords: cookies, mocaf flour, canistel flour

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**Annisa Nurul Imani. B.1710358.** Karakteristik Kimia dan Sensori Kue Kering Berbahan Baku Tepung Mocaf dan Tepung Campolay (*Pouteria campechiana*). Dibawah bimbingan Sri Rejeki Retna Pertiwi dan Rosy Hutami.

Kue kering merupakan salah satu jenis makanan ringan yang terbuat dari tepung, gula, dan lemak atau margarin, serta mempunyai tekstur yang renyah dan apabila dipatahkan tampak tidak padat. Penelitian ini bertujuan untuk memanfaatkan tepung mocaf dan tepung campolay pada pembuatan kue kering sebagai salah satu bentuk diversifikasi pangan. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) satu faktor yaitu perbandingan tepung mocaf dan tepung campolay (90% : 10%, 80% : 20%, 70% : 30%, 60% : 40%). Analisis data yang digunakan adalah ANOVA dengan Uji Lanjut Duncan dengan selang kepercayaan 95%. Analisa yang dilakukan meliputi analisa mutu sensori, hedonik dan uji kimia seperti kadar air, kadar protein, kadar asam lemak bebas, kadar abu, kadar lemak, kadar karbohidrat dan kadar serat kasar. Kue kering terpilih adalah kue kering dengan perbandingan 90% tepung mocaf dan 10% tepung campolay memiliki kadar air 1,46%, kadar protein 3,73%, kadar asam lemak bebas 0,06%, kadar abu 2,72%, kadar lemak 27,49%, kadar karbohidrat 64,59% dan kadar serat kasar 12,19%. Hasil uji mutu sensori menunjukkan kue kering terpilih menghasilkan warna ke arah kuning keemasan, rasa ke arah tidak getir, aroma ke arah tidak langu dan tekstur ke arah renyah. Hasil uji hedonik pada kue kering terpilih untuk parameter warna, rasa, aroma, tekstur dan *overall* menunjukkan hasil ke arah sangat suka.

Kata kunci: kue kering, tepung mocaf, tepung campolay