

ABSTRACT

Santi. B.1610009. Chemical and Sensory Quality Properties of Breadfruit Cookies (*Artocarpus artilis*) with the Addition of Sesame (*Sesamum indicum* L.). Supervised by Aminullah and Distya Riski Hapsari.

The use of breadfruit flour and sesame seeds as cookie components. This study aims to study the effect of sesame addition on the chemical quality properties of breadfruit cookies and sensory breadfruit cookies and to obtain selected formulas based on chemical and sensory quality tests. This study employed a Complete Randomized Design (CRD) of one factor, the ratio of breadfruit flour to sesame, with five treatment levels: (100% : 0%), (95% : 5%), (90% : 10%), (85% : 15%), and (80% : 20%). ANOVA with Duncan's further test ($\alpha = 0.05$) was used to analyze the data. Water content, ash content, protein content, fat content, and carbohydrate content are all tested during the chemical analysis. Selected cookies were obtained, namely the treatment of 100% breadfruit flour: 0% sesame) and the treatment of 95% breadfruit flour: 5% sesame). The treatment of 100% breadfruit flour: 0% sesame has characteristics, namely water content of 3.34%, ash content of 3.29%, protein content of 6.05%, fat content of 19.04% and carbohydrate content of 68.28% and treatment with a mixture of 95% breadfruit flour: 5% sesame has an average moisture content value of 1.87%, ash content of 3.26%, protein content of 6.58%, fat content of 20.07% and carbohydrate content of 68.20%. Sensory quality tests and hedonic tests using a line scale from 0-10 showed no significant differences in color, aroma, taste and texture parameters.

Keywords: breadfruit, chemical properties, cookies, sensory properties, sesame

ABSTRAK

Santi. B.1610009. Sifat Mutu Kimia dan Sensori Cookies Sukun (*Artocarpus artilis*) dengan Penambahan Wijen (*Sesamum indicum L.*). Dibawah bimbingan Aminullah dan Distya Riski Hapsari.

Pembuatan *cookies* berbahan dasar tepung sukun dengan tambahan wijen. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan wijen terhadap sifat mutu kimia *cookies* sukun serta sensori *cookies* sukun dan untuk mendapatkan formula terpilih berdasarkan uji mutu kimia dan sensori. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor yaitu perbandingan tepung sukun dan wijen dengan lima taraf perlakuan yaitu (100%:0%), (95%:5%), (90%:10%), (85%:15%) dan (80%:20%). Analisis data yang digunakan yaitu ANOVA dengan uji lanjut Duncan ($\alpha=0,05$). Analisis kimia yang dilakukan yaitu uji kadar air, kadar abu, kadar protein, kadar lemak dan kadar karbohidrat. Didapatkan *cookies* terpilih yaitu perlakuan 100% tepung sukun : 0% wijen) dan perlakuan 95% tepung sukun : 5% wijen) . Perlakuan 100% tepung sukun : 0% wijen memiliki karakteristik yaitu kadar air 3,34%, kadar abu 3,29%, kadar protein 6,05%, kadar lemak 19,04% dan kadar karbohidrat 68,28% dan perlakuan dengan campuran 95% tepung sukun : 5% wijen memiliki rata-rata nilai kadar air yaitu 1,87%, kadar abu 3,26%, kadar protein 6,58%, kadar lemak 20,07% dan kadar karbohidrat 68,20%. Uji mutu sensori dan uji hedonik dengan menggunakan skala garis dari 0-10 menunjukkan tidak ada perbedaan yang signifikan untuk parameter warna, aroma, rasa dan tekstur.

Kata kunci : *cookies*, sifat kimia, sifat sensori, sukun, wijen