

ABSTRACT

Mia Hilmiyah. B.1810475. Use of Mocaf Flour (Modified cassava flour) as a Substitute for Flour Fortified with Oat in the Manufacture of Cookies. Under the guidance of Lia Amalia and Raden Siti Nurlaela.

Flour in an effort to increase the utilization of mocaf flour, that in needs to be applied to food products and needs to be diversified in its processing. One of the alternatives is partial substitution of wheat flour using mocaf flour in making cookies. In this research, the effect of fortification of mocaf flour with oats and the interaction of two as a substitute for wheat flour on organoleptic includes (appearance, taste, scent, color, texture and overall) and chemical characteristics (water content, ash content, fat, protein and carbohydrates) will be studied. This study used a 2-factor RAL with two replication, where the first factor is the concentration of wheat flour:mocaf with 3 levels of treatment namely A1=55%:45%, A2=50%:50%, A3=45%:55% and the second factor is the concentration of oat flour with 3 levels of treatment namely B1=5% , B2=10%, B3=15%. Product analysis includes water and organoleptic (hedonic). The result showed that the concentration of wheat flour:mocaf significantly affected the hedonic organoleptic includes appearance, taste, scent, color, texture and overall, but did not significantly affect the chemical analysis of water content. Selected cookies were subjected to chemical tests for ash content, fat, protein and carbohydrate content. The results show that the selected hedonic cookies are cookies with A3B1 with organoleptic values ranging between 5,1-9,8 , namely towards like and towards very like. Selected cookies have a moisture value 0,75%, ash 0,73%, protein 8,7%, fat 16,03% and carbohydrate content 73,79%.

Keywords: cookies, mocaf (modified cassava flour), oat flour

ABSTRAK

Mia Hilmiyah. B.1810475. Penggunaan Tepung *Mocaf* (*Modified cassava flour*) Sebagai Substitusi Terigu yang di Fortifikasi dengan Tepung Oat pada Pembuatan *Cookies*. Dibawah bimbingan Lia Amalia dan Raden Siti Nurlaela.

Pada upaya peningkatan pemanfaatan tepung *mocaf*, maka perlu diaplikasikan pada produk pangan dan perlu dilakukan penganekaragaman dalam pengolahannya. salah satu alternatifnya substitusi parsial tepung terigu menggunakan tepung *mocaf* pada pembuatan *cookies*, Pada penelitian ini akan diteliti pengaruh fortifikasi tepung *mocaf* dengan oat dan interaksi keduanya sebagai substitusi tepung terigu terhadap karakteristik organoleptik (hedonik) meliputi kenampakkan, rasa warna, aroma, tekstur dan overall, dan kimia (kadar air, kadar abu, kadar lemak, kadar protein dan kadar karbohidrat) *cookies*. Penelitian ini menggunakan RAL 2 faktor dengan dua kali ulangan, dimana faktor pertama yaitu konsentrasi tepung terigu:*mocaf* dengan 3 taraf perlakuan yaitu A1=55%:45%, A2=50%:50%, A3=45%:55% dan faktor kedua adalah konsentrasi tepung oat dengan 3 taraf perlakuan yaitu B1=5% , B2=10% dan B3=15%. Analisis produk meliputi uji kadar air dan organoleptik (hedonik). Hasil penelitian menunjukkan bahwa konsentrasi tepung terigu:*mocaf* berpengaruh nyata terhadap organoleptik (hedonik) meliputi kenampakkan, rasa, aroma, warna, tekstur dan *overall*, namun tidak berpengaruh nyata terhadap analisis kimia kadar air. *Cookies* terpilih dilakukan uji kimia kadar abu, lemak, protein dan karbohidrat. Hasil menunjukkan *cookies* terpilih hedonik pada kode A3B1 yakni dengan nilai organoleptik berkisar antara 5,1-9,8 yaitu kearah suka dan kearah sangat suka. *Cookies* terpilih memiliki nilai kadar air 0,75%, kadar abu 0,73%, kadar protein 8,7%, kadar lemak 16,03% dan kadar karbohidrat 73,79%.

Kata kunci: *cookies*, *mocaf* (*modified cassava flour*), tepung oat.