

ABSTRACT

Laras Purnama Sari, B.1710751. Sensory and Chemical Characteristics of Campolay Flour Cookies (*Pouteria campechiana*) With the Addition of Maizena Flour. Under the guidance of Noli Novidahlia and Muhammad Fakhri Kurniawan.

Cookies are pasteurized products made from wheat flour, sugar, fat, and eggs. Cookies have an uneven appearance on their surface. The purpose of this study was to influence the ratio of campolay flour and cornstarch to the sensory and chemical characteristics (moisture content, fat content, ash content, and crude fiber) of cookies. This study used a completely randomized design (CRD) with one factor, namely differences in treatment (90%: 10%, 80%: 20%, and 70%: 30%). The data analysis method in this study used the one way analysis of variance (ANOVA) method, and if there were differences, it was carried out with Duncan's Multiple Range Test (DMRT) analysis. Based on the results of the study showed that the comparison of campolay flour with the addition of cornstarch had a significant effect on water content, protein content, ash content but had no significant effect on fat content, crude fiber content and carbohydrate content. Sensory test results produce a golden yellow color, taste is not bitter, the aroma is not unpleasant and the texture is crunchy. Hedonic test results on cookies for color, taste, aroma, texture and overall parameters showed that the panelists liked cookies. Cookies product was selected with the best formulation, namely A1 90% campolay flour: 10% cornstarch. The selected product has a water content of 16.22%, an ash content of 2.72%, a fat content of 28.15%, a protein content of 3.98%, a crude fiber content of 22.88%, and a carbohydrate content of 39.94%. The proximate test on the selected product in the test of protein content, fat content, crude fiber content and carbohydrate content was in accordance with SNI cookies 2973-2011, but the ash content and water content were not in accordance with SNI cookies 2973-2011 because the more campolay flour the water content more increasing.

Kata Kunci : *cookies*, campolay flour, cornstarch.

ABSTRAK

Laras Purnama Sari, B.1710751. Karakteristik Sensori dan Kimia Cookies Tepung Campolay (*Pouteria campechiana*) Dengan Penambahan Tepung Maizena. Dibawah bimbingan Noli Novidahlia dan Muhammad Fakhri Kurniawan.

Buah campolay kaya akan kalori, zat tepung, vitamin, mineral, dan serat. Buah campolay memiliki banyak manfaat di bidang pangan dilihat dari nutrisi yang terkandung di dalamnya dapat diolah menjadi produk pangan seperti selai, pai, dan tepung Cookies merupakan produk pasteurisasi yang terbuat dari bahan tepung terigu, gula, lemak, dan telur. Cookies memiliki kenampakan yang tidak merata pada permukaannya. Tujuan dari penelitian ini yaitu untuk mempengaruhi perbandingan tepung campolay dan maizena terhadap karakteristik sensori dan kimia (kadar air, kadar lemak, kadar abu, dan serat kasar) cookies. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor, yaitu perbedaan perlakuan (90%:10%, 80%:20%, dan 70%:30%). Metode analisis data dalam penelitian ini menggunakan metode *one way analysis of variance* (ANOVA), dan jika terdapat perbedaan dilakukan dengan analisa *Duncan's Multiple Range Test* (DMRT). Berdasarkan hasil penelitian menunjukkan bahwa perbandingan tepung campolay dengan penambahan tepung maizena berpengaruh nyata terhadap kadar air, kadar protein, kadar abu namun tidak berpengaruh nyata terhadap kadar lemak, kadar serat kasar dan kadar karbohidrat. Hasil uji sensori menghasilkan kearah warna kuning keemasan, rasa tidak getir, aroma tidak langu dan teksturnya renyah. Hasil uji hedonik pada cookies untuk parameter warna, rasa, aroma, tekstur dan overall bahwa panelis menyukai cookies. Produk cookies terpilih 90%;10% memiliki kadar air 16,22%, kadar abu 2,72%, kadar lemak 28,15%, kadar protein 3,98%, kadar serat kasar 22,88%, dan kadar karbohidrat 39,94%. Uji proksimat pada produk terpilih pada uji kadar protein, kadar lemak, kadar serat kasar dan kadar karbohidrat sudah sesuai dengan SNI cookies 2973-2011 tersebut, namun kadar abu dan kadar air belum sesuai dengan SNI cookies 2973-2011

Kata Kunci : *cookies*, tepung campolay, tepung maizena