

ABSTRACT



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THE INFLUENCE OF KEPOK BANANA FLOUR (*Musa paradisiacal* L.) AND SORGHUM FLOUR (*Sorghum bicolor* L. Moench) ADDITION ON THE ACCEPTANCE IN BISCUIT FOR WEANING FOOD.

XVIII, VI Chapters, 87 Pages, 20 Tables, 5 Pictures, 8 Attachments

Background: In Indonesian one of the causes of developmental disorders of infants and infants aged 6 - 24 months due to low quality of weaning food. Weaning food is a food that can provide the nutrients needed by infants at the age of 6-24 months. The superiority of kepok banana is its cheap price and fast maturation time. High levels of starch in kepok banana can be utilized into flour, this is also as a diversification of food and increase the functional value of kepok banana. Sorghum is rich in vitamin B complex with thiamine, riboflavin, and niacin in different levels, and has a higher iron content than other cereals

Objective: The purpose of this study is to know the acceptance and nutritional value of biscuits as weaning food with the addition of kepok banana flour and sorghum flour.

Method: The type of this research is experimental and This research used Completed Randomized Design (CRD), statistic analysis used One Way Anova test, and acceptance used organoleptic test. There are 4 formulations, by the ratio of wheat flour, banana flour, and sorghum flour to a formulation F0 100 g: 0 g: 0 g, F1 100 g: 15 g: 35 g, F2 100 g: 25 g: 25 g, and F3 100 g: 35 g: 15 g.

Result: The results of the research the selected products of biscuit expansion with the addition of kepok banana flour and sorghum flour are formulations of F3 (35 g: 15 g) with organoleptic assessment preferable and have the desired characteristics. Nutritional content of F3 formulation water content $7.29\% \pm 0.02$, ash content $1.48\% \pm 0.03$, protein content $7.64\% \pm 0.10$, fat content $18.39\% \pm 0.03$, carbohydrate $65.18\% \pm 0.13$ and total plate number (ALT) 3.85×10^6 .

Conclusion: This research shows that there is influence of addition of kepokbanana flour and sorghum flour to nutrition value and influence on organoleptic assessment of hedonic test of color, aroma, texture and hedonic quality of color, aroma, texture (surface, physical properties and mouthfeel).

Keywords: Biscuits, kepok banana flour, nutrition value, organoleptic test, sorghum flour, weaning food.

Bibliography: 48 (2003 - 2017)