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THE INFLUENCE Of SUBSTITUTION FLOUR MOCAF (Modified Cassava Flour) And FLOUR PEANUT BOGOR (Vigna subterranea) TOWARDS ACCEPTABILITY COOKIES

6 Chapter, 84 pages; 3 picture ; 10 tables ;

ABSTRACT

Background:Utilization of bogor nuts is still limited and increase the utilization of cassava. This research undertakes the development of products made from raw beans bogor and cassava, namely cookies mocanut. Cookies of bogor beans are formulated with mocaf flour, to produce the characteristics of cookies. Able to compete in the market and increase the added value of bogor nuts and reduce the consumption of wheat flour.

Objective:Knowing the nutritional value and acceptance of cookies mocanut products with mocaf flour and bogor bean flour.

Research Method:The sampling technique uses a rather well trained panelist type. The study of cookies mocanut using organoleptic test by assessing hedonic and hedonic quality, was treated with the best acceptance. Each parameter of subsequent assessment is tested statistically with Bonfferoni and Kruskal Wallis because it has abnormally distributed data.

Conclusion:The most preferred product was selected in E3 sample with 50% mocaf flour and 50% bogor flour. Results of analysis of nutrients, crude fiber and potassium E3 cookies mocanut product that is moisture content 7.14%, ash content 1.98%, fat 33.92%, protein 6.27%, carbohydrate 50.69%, crude fiber 1%, and potassium 337.39 mg / 100 g.

Keywords: mocaf flour, bogor bean powder, cookies, *acceptability*

Reading List: 77 (1984 – 2017)