

ABSTRACT

Title : Effect Of Substitution Of Flour Flours (*Artocarpus Altilis*)
And Date Fruit (*Phoenix Dactylifera*) On Power Received In
Cookies As PMT-Balita

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xiv, VI CHAPTER, 65 Pages, 18 Tables, 3 Images, 10 Attachments

Background: Nutritional problems that still occur today are malnourished. WHO-less nutrition represents health that involves improper or insufficient intake or nutrition. Based on data from the 2013 primary risk for children under five (BB / U < -2SD) 18.4% this figure is still quite high. If you need PMT-Toddler which is high in macro and mineral nutrients, breadfruit fruit is high in calcium content 37 g / 100 g breadfruit.

Objective: To determine the effect of breadfruit flour substitution (*artocarpus altilis*) and date palm (*phoenix dactylifera*) on the acceptability of cookies as PMT - toddlers.

Methods: The type of this study was Complete Randomized Design (CRD), One Way Anova statistical analysis, and acceptability using organoleptic tests. 4 formulations with a comparison of flour, breadfruit flour, and dates on F0 100 g: 0 g: 0 g, F1 50 g: 30 g: 20 g, F2 50 g: 25 g: 25 g, and F3 50 g: 20 g: 30 g

Results: The results of the selected product research for PMT-Toddler cookies with the addition of breadfruit flour and dates were F1 formulations (30 g: 20 g) with preferred organoleptic assessment. The nutrient content of F1 water formulation is $8.06 \pm 0.08\%$, ash $2.03 \pm 0.01\%$, protein $8.66 \pm 0.00\%$, fat $29.85 \pm 0.00\%$, carbohydrate $51.40 \pm 0.11\%$ and total plate number (ALT) for the best formulation 4.5×10^3 .

Conclusion: This study shows that there is an effect of adding breadfruit flour and date fruit to the nutrient content and influences the hedonic organoleptic assessment of color, aroma, texture, taste and hedonic quality of color, aroma, flavor texture.

Keywords: Cookies, nutrient content, PMT-Toddler, organoleptic assessment, breadfruit flour, dates

Reading list: 42 (2009 - 2018)