ABSTRACT

STUDY OF SENSORY AND CHEMICAL QUALITY OF COOKIES (NASTAR) WITH MOCAF FLOUR FORMULATION AND MUNGBEAN FLOUR

By

Asqiatul Hasanah

One of the cassava flour derivative products used in the food processing industry as a substitute for wheat is Modified Cassava Flour (MOCAF). The addition of green beans which have a fairly high protein content, namely around 24%, is beneficial for strengthening bones. The use of MOCAF flour and green bean flour includes making dry cakes, namely nastar cakes. Nastar cake is a cake with jam filling which is generally made with wheat flour and other additional ingredients then baked in the oven. The research was conducted non-factorial in a Complete Randomized Block Design (RAKL) with five levels and five replications. MOCAF flour and green bean flour formulations are 100%:0% (K1), 75%:25% (K2), 50%:50% (K3), 25%:75% (K4), 0%:100% (K5). Data were tested for equality of variance using the Bartlett test and additional data using the Tuckey test. The data was analyzed for variance and then further tested with the BNJ test at the 5% level. The formulation of MOCAF flour and green bean flour in making dry cakes (nastar) affects the sensory characteristics in the form of color, aroma, taste and texture, and produces the best sensory characteristics in the 25%:75% formulation. The best chemical quality characteristics of the treatment produced were water content with an average score of 6.61%, protein content of 8.62% and acid insoluble ash content with a score of 0.125%.

Keywords: *Modified Cassava Flour (MOCAF), mungbean flour, nastar*

ABSTRAK

KAJIAN MUTU SENSORI DAN KIMIA KUE KERING (NASTAR) DENGAN FORMULASI TEPUNG MOCAF DAN TEPUNG KACANG HIJAU

Oleh

Asqiatul Hasanah

Salah satu produk turunan tepung ubi kayu yang digunakan dalam industri pengolahan pangan pengganti terigu adalah Modified Cassava Flour (MOCAF). Penambahan kacang hijau yang memiliki kandungan protein cukup tinggi yakni sekitar 24% bermanfaat bagi penguatan tulang. pemanfaatan tepung MOCAF dan tepung kacang hijau antara lain pembuatan kue kering yaitu kue nastar. Kue nastar merupakan kue dengan isian selai yang umumnya dibuat dengan tepung terigu dan bahan tambahan lain kemudian dipanggang pada oven. Penelitian dilakukan secara non faktorial dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan lima taraf dan lima kali ulangan. formulasi tepung MOCAF dan tepung kacang hijau yaitu 100%:0% (K1), 75%:25% (K2), 50%:50% (K3), 25%:75% (K4), 0%:100% (K5).Data diuji kesamaan ragam dengan uji Bartlett dan kemenambahan data dengan uji Tuckey. Data dianalisis ragam selanjutnya uji lanjut dengan uji BNJ pada taraf 5%. Formulasi tepung MOCAF dan tepung kacang hijau dalam pembuatan nastar berpengaruh terhadap karakteristik sifat sensori berupa warna, aroma, rasa dan tekstur, dan menghasilkan karakteristik sensori terbaik pada formulasi 25%:75%. Karakteristik mutu kimia perlakuan terbaik yang dihasilkan yaitu kadar air memperoleh rata-rata skor 6,61%, kadar protein sebesar 8,62% dan kadar abu tidak larut dalam asam memperoleh skor sebesar 0,125%.

Kata kunci : Modified Cassava Flour (MOCAF), tepung kacang hijau, nastar