

ABSTRACT

THE EFFECT OF TEMPERATURE AND BAKING DURATION ON SENSORY CHARACTERISTICS OF COOKIES BASED ON PURPLE POTATO FLOUR (*Ipomoea batatas* L.) AND COCONUT DRAIN FLOUR (*Cocos nucifera*)

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Cookies were a popular snack that could be developed into functional food by substituting wheat flour with purple sweet potato flour and coconut residue flour however, their sensory quality was influenced by baking temperature and time. This study aimed to determine the effect of temperature, baking duration, and their interaction on the sensory characteristics of purple sweet potato *cookies*. The experiment was conducted using a Completely Randomized Block Design (RAKL) with two factors. Data were analyzed using Bartlett and Tukey tests, followed by ANOVA and Honestly Significant Difference (HSD) test at a 5% significance level. The factors consisted of four levels of temperature (150°C, 160°C, 170°C, and 180°C) and four levels of baking time (10, 15, 20, and 25 minutes). The results showed that temperature and baking time had a significant effect on the sensory characteristics of *cookies* made with purple sweet potato flour and coconut residue flour. The best treatment was obtained at S3W2 (170°C; 15 minutes).

Keyword: baking, coconut drain flour, cookies, purple sweet potato flour

ABSTRAK

PENGARUH SUHU DAN LAMA PEMANGGANGAN TERHADAP KARAKTERISTIK SENSORI *COOKIES* BERBASIS TEPUNG UBI UNGU (*Ipomoea batatas* L.) DAN TEPUNG AMPAS KELAPA (*Cocos nucifera*)

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Cookies sebagai cemilan populer yang dapat dikembangkan menjadi pangan fungsional dengan substitusi tepung terigu menggunakan ubi jalar ungu dan tepung ampas kelapa, namun kualitas sensorinya dipengaruhi oleh suhu dan lama pemanggangan. Penelitian ini bertujuan mengetahui pengaruh suhu, lama, serta interaksi suhu dan lama pemanggangan terhadap karakteristik sensori *cookies* ubi ungu. Penelitian menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dua faktor. Data dianalisis menggunakan uji lanjut Barlett dan Tukey, dilanjutkan dengan uji ANOVA dan uji BNJ (Beda Nyata Jujur) pada taraf 5%. Faktor yang digunakan terdapat 4 taraf perlakuan yaitu suhu (150°C, 160°C, 170°C, dan 180°C) dan lama pemanggangan (10, 15, 20, dan 25 menit). Hasil penelitian menunjukkan bahwa suhu dan lama pemanggangan berpengaruh nyata terhadap karakteristik sensori *cookies* berbasis tepung ubi ungu dan tepung ampas kelapa. *Cookies* perlakuan terbaik adalah perlakuan S3W2 (170°C; 15 menit).

Kata kunci: kukis, pemanggangan, tepung ampas kelapa, tepung ubi ungu