

ABSTRACT

THE EFFECT OF MOCAF FLOUR AND SACHA INCHI (*Plukenetia volubilis L.*) FLOUR FORMULATION ON THE SENSORY AND CHEMICAL CHARACTERISTICS OF COOKIES

By

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This study aimed to determine the effect of mocaf flour and sacha inchi (*Plukenetia volubilis L.*) pulp flour formulations on the sensory and chemical characteristics of cookies. A non-factorial Completely Randomized Block Design (CRBD) was employed with seven treatments: P0 (100 g wheat flour), P1 (100 g mocaf flour), P2 (90 g mocaf flour : 10 g sacha inchi pulp flour), P3 (80 g mocaf flour : 20 g sacha inchi pulp flour), P4 (70 g mocaf flour : 30 g sacha inchi pulp flour), P5 (60 g mocaf flour : 40 g sacha inchi pulp flour), and P6 (50 g mocaf flour : 50 g sacha inchi pulp flour), each with four replications. The collected data were statistically analyzed using the Bartlett test and Tukey test, followed by analysis of variance and the Honest Significant Difference (HSD) test at the 5% significance level. The results showed that the formulation of mocaf flour and sacha inchi pulp flour had a significant effect on the chemical characteristics of the cookies. The best treatment, P6 (50 g mocaf flour : 50 g sacha inchi pulp flour), yielded cookies with a moisture content of 4.19%, protein content of 13.97%, fat content of 10.01%, crude fiber content of 8.16%, and antioxidant activity of 33.82%.

Keywords: mocaf flour, sacha inchi flour, cookies

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ABSTRAK

PENGARUH FORMULASI TEPUNG MOCAF DAN TEPUNG AMPAS SACHA INCHI (*Plukenetia volubilis* L.) TERHADAP KARAKTERISTIK SENSORI DAN KIMIA *COOKIES*

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Penelitian ini bertujuan untuk mengetahui pengaruh formulasi tepung mocaf dan tepung ampas sachinchi (*Plukenetia volubilis* L.) terhadap karakteristik sensori dan kimia *cookies*. Penelitian ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) non faktorial dengan 7 perlakuan yaitu P0 (100 g tepung terigu), P1 (100 g tepung mocaf), P2 (90 g tepung mocaf :10 g tepung ampas sachinchi), P3 (80 g tepung mocaf :20 g tepung ampas sachinchi), P4 (70 g tepung mocaf : 30 g tepung ampas sachinchi), P5 (60 g tepung mocaf : 40 g tepung ampas sachinchi), P6 (50 g tepung mocaf : 50 g tepung ampas sachinchi) dan 4 ulangan. Data yang diperoleh dianalisis secara statistik menggunakan uji Barlett dan uji Tukey lalu dilanjutkan dengan analisis ragam dan uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil penelitian menunjukkan bahwa Formulasi tepung mocaf dan tepung ampas sachinchi berpengaruh nyata terhadap karakteristik kimia *cookies*. Karakteristik kimia yang dihasilkan pada perlakuan terbaik yaitu P6 (50 g tepung mocaf : 50 g tepung ampas sachinchi) yaitu kadar air 4,19%, kadar protein 13,97%, kadar lemak 10,01, serat kasar 8,16%, dan aktivitas antioksidan sebesar 33,82%

Kata kunci: tepung mocaf, tepung ampas sachinchi, *cookies*