

PENGARUH PENAMBAHAN TEPUNG KULIT PISANG (*MUSA PARADISIACA*) DAN TEPUNG MOCAF TERHADAP KOMPONEN MUTU *COOKIES*

*[The Effect of Adding Banana Peel Flour (*Musa paradisiaca*) And Mocaf Flour to The Quality Components of Cookies]*

Giya Fuji Isma¹⁾*, Eko Basuki²⁾, dan Rini Nofrida³⁾

¹⁾Mahasiswa Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram

²⁾ Staff Pengajar Fakultas Teknologi Pangan dan Agroindustri, Universitas Mataram

*email: giyafujiisma@gmail.com

ABSTRACT

This study aimed to determine the effect of adding banana peel flour and mocaf flour to the quality components of cookies in terms of chemical, physical and sensory aspects produced. This study used an experimental method with a single factor of Completely Randomized Design (CRD) a flour factor which consists of 6 levels of wheat the ratio used of wheat flour: mocaf flour: banana peel flour, namely F0=100%:0%:0%, F1=40%:55%:5%, F2=40%:45%:15%, F3=40%:35%:25%, F4=40%:25%:35% and F5=40%:15%:45% with 3 repetitions. The parameters observed included chemical parameters, namely water content, ash content, and crude fiber content, physical parameters in the form of hardness and organoleptic (color, taste, smell and texture). Data observation data were analyzed for variance (Analysis of Variance) with a significance level of 5%. If there is a significant difference, a further Honestly Significance Difference (HSD) test (5%) is carried out. The results showed that the effect of adding banana peel flour and mocaf flour with different concentrations gave significantly different effects on all chemical, physical, and organoleptic parameters. The higher the concentration of banana peel flour and the lower of mocaf flour's concentration, the water content increases, the ash content and crude fiber content increase, the fracture strength increases and the color of the cookies gets darker, the banana peel taste gets better, the texture gets harder, the smell gets more flavorful with banana peels. Treatment with a ratio of 40% wheat flour: 15% banana peel flour: 45% mocaf flour (F2) the best treatment with 3.51% water content; 1.62% ash content; crude fiber content 3.06%; hardness of 45.5 N/mm, and organoleptic properties (color, taste, texture and smell) that were most accepted by the panelists.

Keywords: Cookies, Organoleptic, Banana Peel Flour, Mocaf Flour

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kulit pisang dan tepung *mocaf* terhadap komponen mutu *cookies* yang ditinjau dari aspek kimia, fisik dan sensoris yang dihasilkan. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor yang terdiri dari 6 taraf rasio penggunaan tepung terigu:tepung mocaf:tepung kulit pisang yaitu F0=100% : 0% :0%, F1=40% : 55% : 5%, F2=40% : 45% : 15%, F3=40% : 35% : 25% , F4=40% : 25% : 35% dan F5=40% : 15% : 45% dengan 3 kali pengulangan. Parameter yang diamati meliputi parameter kimia yaitu kadar air, kadar abu,dan kadar serat kasar, parameter fisik berupa daya patah/kekerasan dan organoleptik (warna, rasa, aroma dan tekstur). Data hasil pengamatan dianalisis keragaman (*Analysis of Variance*) dengan taraf nyata 5%. Apabila terdapat perbedaan nyata dilakukan uji lanjut *BNJ* (5%). Hasil penelitian menunjukkan bahwa pengaruh penambahan tepung kulit pisang dan tepung mocaf dengan konsentrasi yang berbeda memberikan pengaruh yang berbeda nyata terhadap semua parameter kimia, fisik, dan organoleptik. Semakin tinggi konsentrasi tepung kulit pisang dan semakin rendah konsentrasi tepung mocaf maka kadar air menurun, kadar abu dan kadar serat kasar meningkat, kekerasan meningkat dan warna *cookies* semakin gelap, rasa kulit pisang semakin berasa, tekstur semakin keras, aroma semakin beraroma kulit pisang. Perlakuan dengan perbandingan tepung terigu 40%: tepung kulit pisang 15%: tepung mocaf 45% (F2) perlakuan terbaik dengan kadar air 3,51%; kadar abu 1,62%; kadar serat kasar 3,06%; kekerasan 45,5 N/mm, serta sifat organoleptik (warna, rasa, tekstur dan aroma) yang paling diterima panelis.

Kata Kunci: *Cookies*, Organoleptik, Tepung Kulit Pisang, Tepung *Mocaf*