

**Mempelajari Substitusi Tepung Glukomanan Porang dan Daun Kelor
terhadap Karakteristik Fisikokimia Cookies (*Studied Porang Glucomannan
Flour Substitution and Moringa Leaves on the Physicochemical Characteristics of
Cookies*)**

Dibimbing oleh Dr, Yossi Wibisono, S.Tp,M.P

Aulia Rahma Sayyidah

Program Studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian

ABSTRACT

Utilization of Porang glucomannan flour and Moringa leaves in making cookies to produce more nutritious cookies and as an alternative to wheat flour which can support food security. The purpose of this study was to determine the effect of substitution of porang glucomannan flour and moringa leaves in cookies on water content, ash content, crude fiber content, color, texture, and organoleptic. In this study, a randomized block design (RBD) was used with 3 repetitions consisting of 5 treatments with the proportions of wheat flour, porang glucomannan flour, and moringa flour, namely P0 (100%:0%:0%), P1 (70%:25. %:5%), P2 (40%:50%:10%), P3 (10%:75%:15%), and P4 (0%:100%;0%). The results of the research showed that substitution of porang glucomannan flour and moringa leaves had a very significantly different effects on moisture content (2,16%-12,22%), ash content (1,29%-17,38%), fiber content (2,42%-2,90%), color L (25,14-48,91), color a (-2,17-4,53), color b (11,65-21,00), texture (11,55-24,62), organoleptic tests (hedonic and hedonic quality). The best treatment of porang glucomannan flour and Moringa leaf substitution was in the P0 treatment based on parameters of ash content, hedonic, and hedonic quality (hardness).

Keywords: Characteristics of Cookies, Porang Glucomannan Flour, Moringa