

**Karakteristik Fisik, Kimia dan Organoleptik *Pancake* Menggunakan Tepung
Ampas Kelapa dan Tepung Mocaf**

Physical, Chemical and Organoleptic Characteristics of Pancakes

Using Dregs Flour and Mocaf Flour

Supervisor : Dr. Yossi Wibisono, S.Tp., M.P.

Setyorini Silvia Damayanti

Program Studi Teknologi Rekayasa Pangan

Jurusan Teknologi Pertanian

Study Program of Food Engineering Technology

Majoring of Agriculture Technology

ABSTRACT

Wheat flour is often utilized by Indonesians as the main component in bread production, leading to ever-increasing wheat flour imports. Therefore, other alternatives are needed to minimize the use of wheat flour. One of them is the utilization of coconut pulp residues which are processed into flour and then processed into pancakes with good nutritional value and quality. The objective of this study was to evaluate the impact of using coconut pulp flour on the physical, chemical, and organoleptic properties of pancakes, while determining the optimal formulation for pancake making. This study used a Randomized Group Design consisting of 5 treatments (0%, 10%, 20%, 30%, 40%). The results of the study indicated that the use of coconut pulp flour had a significant and different impact on fiber content, texture, specific volume, color *a* (red color intensity), color *b* (yellow color intensity) and hedonic test as evidenced by further tests using the Duncan test at the 1% level. Meanwhile, the water content test, ash content test and *L* color test (Lightness or brightness intensity) showed no significant difference.

Keywords: Pancakes, Coconut Dregs Flour, Premix Flour