

*Effect of Roasting Temperature and Variation of Premix Flour Formulation
from Mocaf and Sago on the Quality of Cookies*
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ABSTRACT

Premix flour is a mixture of several types of flour in making foodstuffs. For example, flour premix cookies. Generally, cookies are made from wheat flour, the use of wheat flour continues to increase because it is still imported. Imported raw materials can be reduced by diversifying local foods such as mocaf and sago. The ingredients in premix flour are hygroscopic and after taste mocaf which tends to be less preferred so roasting is needed. The purpose of this study was to produce cookies from premix flour. Premix flour comes from a mixture of mocaf, sago, powdered sugar, milk powder, and baking powder. This study was conducted using an experimental method designed using (RAK) with three levels of treatment : no roasting (P1), roasting 70⁰C (P2), and roasting 80⁰C (P3), and consisted of 3 treatment levels, namely the concentration of mocaf and sago = 75:25 (F1), 50:50 (F2), and 25:75 (F3). The observations made were water content (premix flour), texture (cookies), and organoleptic (hedonic and hedonic quality). Roasting affected the moisture content of premix flour, hedonics (color, taste, and appearance), and hedonic quality (color, taste and aroma), it didn't have a real effected on cookies texture, hedonics (texture, and aroma), and hedonic quality (texture). The formulation of ingredients affected the texture of cookies, hedonics (color, taste, and appearance), and hedonic quality (taste), it didn't affect the moisture content of premix flour, hedonics (texture and aroma), and hedonic quality (color, texture, and aroma). The best interacted treatment is P2F2 (70⁰C roasting temperature and 50% mocaf : 50% sago formulation). P2F2 had a moisture content of 4,05% premix flour, cookie texture of 54,50 g/mm, hedonic (colour, texture, taste, aroma, and appearance) resulted in a rating scale of 4 (like), and hedonic quality of slightly golden yellow colour, crispy texture, sweet taste, and slightly aromatic of mocaf and sago.

Keywords : cookies, mocaf, premix flour, roasting, sago.