

***Physical, Chemical and Organoleptic Characteristics of Crackers with
Substitution of Banana Flour Cavendish (*Musa Cavendishii*)
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ABSTRACT

Crackers are salty and savory cookies with a crunchy texture. The main ingredient is wheat flour, but innovation by adding cavendish banana flour can reduce the use of wheat flour and increase nutritional value. Cavendish banana has a high economic value and is easily damaged so that it can be processed into flour for preservation and used in food products, one of which is as a substitute for crackers. The purpose of this study was to determine the physical, chemical and organoleptic characteristics and determine the best treatment for cavendish banana flour crackers. This study used the RAL (Completely Randomized Design) method consisting of 5 treatments with 4 replications. The treatment in this study consisted of 5 concentrations of cavendish banana flour 0% (P1), 10% (P2), 20% (P3), 30% (P4), 40% (P5). Data processing using IBM SPSS Statistic 25, the data obtained were analyzed using the ANOVA (Analysis of Variance) method and continued with Duncan's Multiple Range Test (DMRT). The results of the best treatment on cavendish banana flour crackers are treatment P3 (20% cavendish banana flour: 80% wheat flour). with the results of the value, namely having a physical characteristic value of texture fracture power of 5.42 N, color (L) 47.82%, color (a) 3.39%, color (b) 29.41%, chemical characteristic value of water content 3.42%, protein content 6.21%, crude fiber content 3.46%, hedonic organoleptic test value of color 3.48%, taste 3.64%, aroma 3.92% texture 3.64% and the value of organoleptic test value.

Keywords: *crackers, physical and chemical characteristics, cavendish banana flour*