EFFECT OF RICE FLOUR AND RED BEAN FLOUR ADDITION IN THE PROCESS OF MAKING SOFT COOKIES AS EMERGENCY FOOD Dibimbing oleh: Dr. Silvia Oktavia Nur Yudiastuti, S.TP., M.T.P

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ABSTRACT

One of the new breakthroughs to overcome emergency conditions is to provide emergency food. Emergency food product (EFP) is one of the food products made to help in emergency conditions and is expected to be able to fulfill human nutrition or daily energy of 2100 Kcal. The purpose of this study was to determine the effect of rice flour and red bean flour in making *Soft cookies* as emergency food. This research includes experimental research using the Complete Randomized Design (CRD) method. In this study, the ratio of the main ingredients and supporting ingredients used was 60%: 40%. The results showed that the organoleptic characteristics with the parameters of taste, aroma, color and texture were most liked by the panelists, namely formula A5 (30g rice flour: 30g red bean flour). In the dimension of color L (brightness), the highest value is located in formula A9 (40g rice flour: 20g red bean flour). In color dimension a (reddish), the highest value is located in formula A1 (17g rice flour: 43g red bean flour) and in dimension b (yellowish), the highest value is located in formula A6 (33g rice flour: 27g red bean flour). The highest level of hardness is located in formula A9 (40 rice flour : 20 red bean flour). Based on de garmo calculation, the best formula was obtained from formula A5 (30g rice flour : 30g red bean flour) with chemical content of moisture content 13.9%, fat content 11.1%, protein content 11.6%, ash content 2.1% and carbohydrate 66.3%. The conclusion is that rice flour and red bean flour have a significant effect on organoleptic characteristics (color, taste, aroma and texture), hardness and color a (reddish) and b (yellowish). Protein and carbohydrate levels of the best formula have met the requirements as emergency food.

Key Words: Emergency food, Rice flour, Red beans flour