

**PENGARUH PERBANDINGAN TEPUNG MOCAF DAN TEPUNG BIJI
NANGKA TERHADAP KARAKTERISTIK FISIK, KIMIA DAN
SENSORIS COOKIES**

*(The Effect of the Ratio of Mocaf Flour and Jackfruit Seed Flour on the Physical,
Chemical, and Sensory Characteristics of Cookies)*

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ABSTRACT

Cookies are a popular snack enjoyed by people of all ages, from children to adults, making innovation in cookie development highly promising for market acceptance. This study aims to determine the effect of varying ratios of mocaf flour and jackfruit seed flour on the physical, chemical, and sensory characteristics of cookies, as well as to identify the optimal flour ratio. A Completely Randomized Design (CRD) with one faktor was used, consisting of six treatment levels of mocaf flour and jackfruit seed flour ratios: 0%, 6%, 12%, 18%, 24%, and 30%, each repeated three times. Data were analyzed using ANOVA followed by DMRT. The results showed that the variation in mocaf and jackfruit seed flour significantly affected the physical characteristics (fracture force and a^ color), chemical characteristic (protein content), and sensory as well as hedonic quality characteristics (color, aroma, taste, and texture). Significant differences were also found in L^* and b^* color values and hedonic aroma. However, there were no significant differences in moisture content, ash content, or hedonic texture. The best treatment was found in P2, with a ratio of 94% mocaf flour and 6% jackfruit seed flour, yielding the following physical characteristics: breaking force of 7.71 N, and L (60,07), a (3,52), b (29,84) color values. Chemical characteristics included a protein content of 2.23%, moisture content of 1.82%, and ash content of 2.44%. Hedonic quality testing showed a slightly brownish-yellow color, a slightly jackfruit seed-like aroma, a sweet taste, and a slightly dense, dry, and crunchy texture. Overall, panelists expressed a liking for cookies made with mocaf and jackfruit seed flour.*

Keywords : Cookies, Mocaf Flour, Jackfruit Seed