

**Pengaruh Substitusi Tepung Kacang Koro Pedang Terhadap Karakteristik
Sifat Kimia, Fisik, dan Sensoris Crackers**

*(The Influence of Sword Bean Flour Substitution on the Chemical,
Physical, and Sensory Characteristics of Crackers)*

Dibimbing oleh : Dr. Yossi Wibisono, S.TP., MP.

Raudlatul Jannah

***Study Program of Food Engineering Technology
Majoring of Agriculture Technology***

ABSTRACT

Crackers are a type of biscuit made through a fermentation process, have a flat shape and when broken the cross-section of the pieces is layered. Sword bean is one of the local plants that has a nutritional content almost the same as soybeans. The use of sword bean flour as a mixture in wheat flour can be a way to reduce the amount of wheat flour used, but still maintain the quality and texture of crackers as expected. The purpose of this study was to determine the chemical, physical, and organoleptic properties of sword bean flour crackers and the best treatment method. This study used the method with RAL (Completely Randomized Design) consisting of 6 treatments and 3 replications. With data processing using IBM SPSS Statistics 27. The results of the research that has been done obtained the best treatment on sword bean flour crackers, namely treatment P6 (50 g sword bean flour: 50 g wheat flour) because it got the highest productivity value (NP) of 0.56. Treatment P6 has chemical characteristic values of protein content of 16.13%, crude fiber content of 2.17%, water content of 4.84%, ash content of 2.08%, breaking strength of 6.37 N, hedonic organoleptic test values of color 2.7 rather like, aroma 2.9 rather like, taste 2.75 rather like, texture 3.56 like, and hedonic quality organoleptic test values of brownish yellow color, sword bean aroma, sword bean taste, and has a crunchy texture.

Keywords: Crackers, sword beans, sword bean flour