

**Perbandingan Bekatul dengan Maizena dan Penambahan Margarin terhadap Sifat Fisik dan Organoleptik Cookies**

*(Proportion of Rice Bran with Maizena and Magarine Addition against Physical and organoleptic properties of Cookies)*

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***ABSTRACT***

*The research that conducted was aimed to determine the effect of different proportion of rice bran with maizena and margarine addition against characteristic of cookies. The experimental design that applied for this research was a randomized block design with two factors and two replications, the first factor is the proportion of rice bran: maizena which consist of rice bran : maizena=45%: 5%, rice bran : maizena = 40%: 10%, rice bran : maizena = 35% : 15% and the second factor is margarine addition based on composite flour which consist of margarine addition = 75% , margarine addition =85%, margarine addition = 95%. The parameters used in this research are texture, hedonic quality of texture, hedonic of texture, color brightness, redness, yellowness, hedonic quality of color, hedonik of color, bulk densit, water content, hedonic quality of aroma, hedonic of aroma, hedonic quality of flavor, hedonic of flavor. Treatment rice bran : maizena= 35% : 15% shows the best result with values of texture is 5,29N ; Brightness (L) 55.77; Redness (a) 10,80; Bulk density 0,74gr / ml; water content 1.40%. Treatment B3 also shows the best result with values 4,55N in texture; Brightness (L) 53.56; Yellowish (b) 38.79; water content 1.7%. While the interaction between parameter A and B in the physical properties found a significant effect on the water content with the lowest water content is 1.34% (propotion of rice bran : maizena = 35%:15% and margarine addition 75%) . Based on the organoleptic properties, hedonic scale of propotion of rice bran : maizena = 35% : 15% and margarine addition 95% treatment resulted the highest ratings of preference with “preferred by consumers” and based on hedonic quality produce cookies with ”crunchy” texture.*

*Key words: Cookies, Propotion of Rice bran with Maizena, Margarine addition*