

**EFFECT OF SWEET POTATO PASTE (*Impomea batatasL.*) AND ADDITION
OF CORN STARCH TO ORGANOLEPTIC PHYSICAL AND *COOKIES***

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ABSTRACT

The method that is used at the time of the research is a method of completely randomized design (CRD). Factor (A) white sweet potato paste that consist of A₁ (sweet potato paste 30%) A₂ (40%), A₃ (50%). And the addition of corn starch B₁ (20%), B₂ (30%), B₃ (40%).The process of making these *cookies* consists of a selection of raw materials, weighing, mixing, molding, baking and cooling. Analysis of physical testing (crispy texture, density Kamba, color and moisture content) and organoleptic (color, taste, flavour and texture). Effect of sweet potato paste and adding corn starch is to give effect to the physical and organoleptic properties of the *cookies*.The physical properties that affect the *cookies* is texture test, color and moisture content while Kambah density test does not affect to the physical properties of *cookies*. Organoleptic results that affect the color and organoleptic result which does not affect the texture, flavor and taste.The best treatment of the influence of sweet potato paste and addition of corn starch on the physical properties organoleptic A₃B₃ *cookies* are on treatment with a paste of sweet potato 50% and 40% of corn starch.

Keywords : *Cookies, Sweet Potato Paste, Addition Of Corn Starch*