

## ABSTRACT

*The purpose of this study was to determine the concentration of Moringa flour and baking temperature is right as well as its interaction with the characteristics of Moringa cookies.*

*The study was conducted using a randomized block design (RAK), which consists of two factor T (the concentration of flour moringa), which consists of three levels ie  $t_1$  (3%),  $t_2$  (5%),  $t_3$  (7%) and factor S (temperature roasting ) which consists of three levels ie  $s_1$  (140 ° C),  $s_2$  (150 ° C),  $s_3$  (160 ° C). The response in the study is a response to a chemical (protein content, moisture content, and the levels of vitamin C), the response organoleptic (color, aroma, texture, flavor and after-taste) and test the calcium and the antioxidant activity of the treatment chosen.*

*Based on this research, it is known that the concentration of Moringa flour influenced the protein content, color, aroma, texture, flavor and after-taste, roasting temperature effect on moisture content and color, as well as the interaction of Moringa powder concentration and roasting temperature effect on the levels of vitamin C.*

*The treatments that were the product of cookies by using moringa powder concentration of 3% ( $t_1$ ) and the roasting temperature of 140 ° C ( $s_1$ ) which have a protein content of 13.47%, 3.48% water content, vitamin C content of 223.01 mg / ml, 300 mg calcium levels and the average IC50 value of 3190,89 ppm (weak).*

*Keywords: cookies, Moringa leaves, roasting temperature*