

ABSTRACT

The purpose of this study is to produce cookies with a ratio of seaweed flour with rice flour anchovy and roasting temperature on the characteristics of the best cookies.

The method used in the study cookies seaweed that is using research methods RAK (Random Group) consisting of two factors. The first factor is the comparison flour seaweed with flour anchovy rice (x), consisting of x1 = Flour Seaweed: Wheat Anchovy (6: 4), x2 = Flour Seaweed: Wheat Anchovy (7: 3), x3 = Seaweed Wheat: Wheat Anchovy (8: 2). The second factor is the temperature of the oven (y), consisting of x1 = 100 ° C, with long roasting 20 minutes, x2 = temperature of 110oC, with long roasting 20 minutes, x3 = temperature of 120oC, with longer baking 20 minutes.

Preliminary results obtained from the analysis of water content of seaweed and anchovy rice obtained result is soaking for 10 hours to 9 hours of drying at 60 ° C at 5% for the seaweed, and 4% for anchovy rice. While the analysis of the ash content of seaweed and anchovy rice obtained results are soaking for 1 hour to 11 hours drying at 60 ° C of 0.7% for the seaweed, 0.3% for anchovy rice. Based on the results of primary research comparison flour seaweed with flour anchovy rice and roasting temperature to test hedonic the color response showed no significantly different with cookies, to respond flavor showed significantly different to the response aroma and texture of the obtained results were significantly different, and for crispness obtained significantly different results. Based on the results of testing chemical analysis on moisture content, ash content, protein content showed no significantly different with cookies, while for the fat content significantly different results obtained.

Keywords: Seaweed Flour, Flour Teri Rice, Cookies