ABSTRACT

The purpose of this research was to know the interactions between the comparison of flour koro with tapioca flour and egg yolk concentration against characteristics cookies koro. Preliminary research done that is determining the formulation of cookies. Primary research was a modification of the formulation research of selected preliminary researches on formulation, which uses random design group (RDG) and using the design consisted of two treatment factors, A factors (comparison of flour koro with tapioca flour) and B factors (the concentration of egg yolk). Major research response was organoleptic responses which includes colour, flavour, aroma and texture, moisture, chemical response protein, fat and starch, as well as the response of a physics test, namely hardness (penetrometri) and test color (colorimetri). Preliminary research on the chosen formulation was formulation 3. The result of the primary research that was obtaine in comparison to cookies flour products koro with tapioca flour best with a 1:1 comparison with egg yolk concentration of 12%. In this research, chemical analysis for koro cookies contains a moisture content ranging from 2,5% - 4,5%, protein ranged 16,92% - 36,60%, while for cookies have been chosen for fat content 20,36%, and the rate of starch 28,53%, as well as for physical analysis shows that the values test the hardness acquired for 0, 97mm/10detik/100 g and test the color shows the parameters brightness of chromatic colors, 81.28 a of 7.39 and chromatic color b* of 28.09. Conclusions from research cookies flour koro comparison with tapioca flour influence on characteristics of color, texture, moisture content and protein to cookies, the yolk concentration effect on color, texture and protein cookies, while the interactions starchy koro comparison with tapioca flour and egg yolk concentration effect on color, texture, moisture content and protein cookies koro.*

Keyword: koro flour, tapioca, egg yolk, cookies