

ABSTRACT

The aim of this research was to determine the effect of ratio of bran flour and wheat flour an addition of pineapple pulp to characteristic of cookies. Also to utilize bran as a waste of rice milling to be a substitute for wheat flour and addition of pineapple pulp as a supporting ingredient to cookies making. The experimental design used in the research was factorial (3x3) in randomized block design with 3 repetitions. The treatment plan which was going to be used consisted of 2 factors, the ratio of bran flour and wheat flour a_1 (1:7), a_2 (2:6) dan a_3 (3:5); and addition of pineapple pulp b_1 (5%), b_2 (10%) and b_3 (15%); so 27 experimental units could be obtained. Organoleptic response variable consisted of colour, flavour, texture and aroma. Chemical analysis of this study consisted of protein content using Kjeldahl method and the chosen sample from the analysis was analyzed for its antioxidant using DPPH (diphenil-2-picryllhydrazil) spectrofotometry method, dietary fiber analysis using multienzyme method and phytate acid using Makower, Wheeler and Ferrel method. The result of this research showed that chosen treatment for the cookies was a_1b_1 (ratio of bran flour and wheat flour 1:7 and addition of pineapple pulp 5%) with protein content of 6,30%, antioxidant activity of 60011,6 ppm, dietary fiber content of 16,12% and phytate acid content of 0,48%.

Keywords: Cookies, Bran Flour, Pineapple Pulp

