

ABSTRACT

The purpose of the research was to determine the effect of flour and mocaf ratio and also eggs concentration on organoleptic properties including color, aroma, flavor, texture (crispness) and the panelist preference level of choux pastry cookies.

This research consisted of two stages such as preliminary research that aims at selecting the brand type of Mocaf Bandung, Mocaf (PT. Citra Agro Production), and Mocaf Cleaver in which using due to the main research by comparing the results of organoleptic response toward color, aroma, flavor and crispness using hedonic test (favorite) from 30 panelist. The main research used factorial completely randomized design consisted of 5 levels of flour-mocaf ratio factors (0: 100, 25:75, 50:50, 75:25 and 100: 0), and 3 levels of egg concentration factor (21.72%, 23.72%, 25.72%) within 3 replications.

The result showed that flour and mocaf ratio factor in all level effected to organoleptic responses (hedonic), baking volume, water content and protein content analysis. The selected formulation is choux pastry cookies in 25:75 flour-mocaf with 25,72% egg concentration.

Keywords: mocaf, flour, eggs, choux pastry cookies