

KAJIAN PERBANDINGAN TEPUNG BERAS MERAH (*Oryza nivara*) DENGAN TEPUNG SORGHUM (*Sorghum bicolor L*) DAN UKURAN TEPUNG TERHADAP KARAKTERISTIK COOKIES MIX

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ABSTRACT

The utilization of functional food containing high fiber and antioxidant is extremely important. The functional food is processed food containing one or more food components based on scientific studies, has physiological function, proved safe and beneficial for health (BPOM, 2011).

The high food productivity of brown rice and sorghum which is high in Indonesia, reminds the importance to increase diversification in the form of other processed food. The aim of this research is to identify the best ratio of brown-rice flour and sorghum flour, and the fineness of the flour size in order to obtain cookies mix with the good characteristic.

The research method used consisted of preliminary research and primary research. The analysis design conducted was randomized block design (RAK) with the factor used was the ratio of brown-rice flour and sorghum flour 1:1, 1:2, and 1:3. The fineness of the flour size on mesh (80:100:120). (The response on this research consisted of chemical response, physical response, and organoleptic response.

The result of research showed that chemical response included the level of protein and the level of water, the physical response included organoleptic response of hedonic quality test. According to the result of the organoleptik experiment on primary research, the ratio of selected flour was concentration of the flour ratio (1:3) with the flour fineness on mesh 120. The ratio of the flour fineness influenced on the texture of cookies mix. The ratio of brown-rice flour and sorghum flour, and the fineness of the flour size influenced really on the level of water from cookies mix. The interaction between the ratio of brown-rice flour and sorghum flour, and the fineness of flour size didn't influence on the organoleptic characteristics of color, flavor, and aroma on cookies mix. On the selected sample, it was known the activity of antioxidants 5572,5 ppm.

Keywords: brown-rice flour, sorghum flour, the fineness of flour size, coo

