

ABSTRACT

Banana tuber was contained polysaccharide components that can be used as a source of new flour, so it can be processed into cookies with the addition of red guava juice to increase the nutritional value of cookies. The purpose of this research was for determined the effect of the ratio of wheat flour to banana cassava flour and the addition of red guava juice to the characteristics of cookies.

The research methods were carried out consists of preliminary research to analyze the raw material of banana tuber, banana tuber flour, and red guava juice. The main research was used Randomized Block Design (RAK) on the comparative factors of wheat flour and banana tuber flour a1 (1: 1), a2 (1: 2), and a3 (2: 1); and second factor addition of red guava juice b1 (25%), b2 (30%), and b3 (35%). The respon measured is chemical response (water content analysis, coarse fiber content and vitamin C content), and organoleptics (color, flavor, taste, and texture) and selected samples were carried out the research included chemical response (analysis of protein content, fat content and carbohydrate total).

The results of preliminary research showed that banana tuber contain water content compponent 22.5%, crude fiber 18.67%, and starch content 57.7%. Banana tuber flour contains water content 8.37%, crude fiber 11.5%, starch content 33.9% and yield 10.28%. As for the juice of red guava fruit contains components of vitamin C 231.8 mg. The interaction between the ratio of wheat flour and banana cassava flour with the addition of the concentration of red guava juice have significant effect on water content, fiber content, vitamin C content, color, taste and texture but no significant effect to the cookies aroma produced. Selected product was on treatment a1b1 with 10.57% protein content, 5.40% fat, and total carbohydrate 70.33%

Keyword : cookies, banana tuber flour, guava juice.