

ABSTRAK

Tujuan dari penelitian ini adalah untuk mempelajari pengaruh perbandingan tepung kacang koro pedang dengan tepung terigu dan konsentrasi mentega terhadap karakteristik *butter cookies*.

Rancangan percobaan yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan pola faktorial 3x3 sebanyak 3 kali ulangan sehingga diperoleh 27 kombinasi. Faktor yang digunakan dalam penelitian ini adalah perbandingan tepung kacang koro pedang dengan tepung terigu (A) yaitu 1:1, 2:1, 3:1 dan konsentrasi mentega (B) yaitu 20%, 25%, 30%. Respon yang digunakan dalam penelitian meliputi respon kimia yaitu kadar air, kadar protein, kadar lemak dan respon organoleptik yaitu warna, aroma, rasa, tekstur.

Hasil penelitian menunjukkan bahwa perbandingan tepung kacang koro pedang dengan tepung terigu berpengaruh terhadap kadar protein, kadar lemak, serta organoleptik atribut warna dan tekstur. Konsentrasi mentega berpengaruh terhadap kadar air, kadar lemak, serta organoleptik atribut warna, aroma dan tekstur. Interaksi antara perbandingan tepung kacang koro pedang dengan tepung terigu dan konsentrasi mentega berpengaruh terhadap warna, aroma dan tekstur. Sampel terpilih dari hasil pemberian skor yaitu a_3b_3 dengan nilai kadar air sebesar 4,422%, kadar protein sebesar 11,433%, kadar lemak 32,337% dan kadar asam sianida (HCN) sebesar 3,71 mg/kg.

Kata kunci : tepung kacang koro pedang, tepung terigu, mentega, *butter cookies*.

ABSTRAK

The purpose of this research was to study the effect of the comparison jack bean flour with wheat flour and concentration of butter to the characteristics of butter cookies.

The experimental design used is Randomized Block Design (RAK) with a 3x3 factorial pattern as much 3 repetition so that obtained 27 combinations. Factor used in this research is the comparison of jack bean flour with wheat flour (A) is 1:1, 2:1, 3:1, and the concentration of butter (B) is 20%, 25%, 30%. Response used in the research include chemical response is water content, protein content, fat content and organoleptic response that is color, aroma, taste, texture.

The results of the research showed that the comparison of jack bean flour with wheat flour affects the protein content, fat content, and organoleptic attributes of color and texture. Butter concentration affects the water content, fat content, and organoleptic attributes of color, aroma and texture. The interaction between the comparison of jack bean with wheat flour and concentration of butter affect the color, aroma and texture. The selected samples from the results of the scoring is a3b3 with value of water content 4.422%, protein content 11.433%, fat content 32.337% and cyanide acid content (HCN) 3.71 mg / kg.

Keywords : jack bean flour, wheat flour, butter, butter cookies.