

## ABSTRAK

### **PENAMBAHAN TEPUNG KULIT JERUK MANIS DALAM PEMBUATAN *COOKIES* DITINJAU DARI KANDUNGAN SERAT DAN ORGANOLEPTIKNYA**

Tujuan dari penelitian ini adalah untuk mengetahui proses pembuatan tepung dari kulit jeruk manis, untuk mengetahui proses pembuatan *cookies* dengan penambahan tepung kulit jeruk manis, mengetahui kandungan gizi dalam *cookies* dengan penambahan tepung kulit jeruk manis, mengetahui minat panelis ditinjau dari segi rasa, warna, tekstur, dan aroma, serta mengetahui penerimaan pasar terhadap *cookies* dengan penambahan tepung kulit jeruk manis. Jenis penelitian yang dilakukan oleh peneliti adalah penelitian eksperimen dengan menggunakan dua teknik analisis data yaitu uji laboratorium dan uji organoleptik. Peneliti melakukan uji organoleptik dengan membagikan kuesioner kepada 30 panelis dan melakukan pengulangan sebanyak tiga kali secara acak. Hasil uji organoleptik yang diujikan pada laboratorium menyatakan *cookies* dengan penambahan tepung kulit jeruk manis adalah normal dan sesuai dengan syarat mutu *cookies* Standar Nasional Indonesia (SNI). Hasil uji laboratorium terhadap *cookies* dengan penambahan tepung kulit jeruk manis adalah kadar air 3,28%, kadar abu 1,24%, gula total 20,36%, protein 6,98%, serat pangan 13,89%, serat kasar 0,99%, karbohidrat 38,44%, lemak 16,45%, vitamin C 136,29 mg/100g, dan kalori 416,38 kkal/100g. Berdasarkan hasil uji organoleptik menyatakan bahwa secara keseluruhan panelis memiliki respon yang positif terhadap *cookies* dengan penambahan tepung kulit jeruk manis. Sebagian besar panelis juga menyatakan berminat untuk membeli apabila dijual di pasaran. Seluruh data hasil penelitian diolah menggunakan *Excel statistics software* bernama *Real Statistics*.

Kata Kunci: Tepung Kulit Jeruk Manis, *Cookies*, Uji Laboratorium, Uji Organoleptik, Kandungan Gizi

## **ABSTRACT**

### **THE ADDITION OF SWEET ORANGE PEEL FLOUR IN THE MAKING OF COOKIES VIEWED OF THE FIBER CONTENT AND THE ORGANOLEPTIC**

*The purpose of this research was to find the process of making sweet orange peel flour, to find out the process of making cookies by adding sweet orange peel flour, to find out about the nutritional content in cookies with addition of sweet orange peel flour, to find out the panelist interest reviewed from taste, color, texture, and flavor, and to find out the market acceptance towards cookies with addition of sweet orange peel flour. The type of research conducted by the researchers is an experimental research that uses two techniques of data analysis which are laboratory test and organoleptic test. The researcher performed organoleptic test by distributing questionnaires to 30 panelists and repeating them three times randomly. The results of organoleptic tests tested in the laboratory stated that cookies with addition of sweet orange peel flour are normal and in accordance with the quality requirements of cookies in Indonesian National Standard. The results of laboratory tests on cookies with addition of sweet orange peel flour with weight 100 grams are water content 3.28%, ash content 1.24%, total sugar 20.36%, protein 6.98%, food fiber 13.89%, crude fiber 0.99%, carbohydrate 38.44%, fat 16.45%, vitamin C 136.29 mg/100g, and calories 416.38 kcal/100g. Based on organoleptic test results, it shows that overall panelists have a positive response to cookies with addition of sweet orange peel flour. Most of the panelists also show an interest in buying if it was available in the market. All data will be processed using the Excel statistics software called Real Statistics.*

*Keywords: Sweet Orange Peel Flour, Cookies, Laboratory Test, Organoleptic Test, Nutritional Content*

