

ABSTRACT

THE ADDITION OF BITTER MELON (MOMORDICA CHARANTIA L.) IN MAKING CRACKERS

The purpose of this study is to find out the comparisson of adding different amount of bitter melon into crackers. Population in this research is people around Ciputra University, while the sample of this research is 30 panelists with three repetitions which total is 90 panelists. The technique of data collection used in the study is questionnaires using Likert scale instrument. In this research the variables of concentration and repetition are as the independent variable and variables of liking as the dependent variable. Afterwards, the data is processed with statistic descriptives method. Based on the organoleptic test, crackers with 30% additional bitter melon is the most prefered by the panelists. Based on the laboratorium test, it is known that the crackers with 30% additional bitter melon has 5.73% of dietary fiber. The interest test shows positive respond from the panelists.

Keywords: Cracker, Bitter Melon, Panelists, Organoleptic Test.

