

Physicochemical and sensory properties of cookies produced from the flour of banana variety of "Raja Lawe" and "Raja Labu"

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Abstract	<p>Banana is one of the versatile fruit because not only can be freshly consumed but it can be utilized as raw material for food processing. In Indonesia, there are many varieties of Banana that cultivated throughout the country Banana "Raja Lawe" and "Raja Labu" are some of them that commonly cultivated in Banjarnegara, Central Java. These bananas could be utilized for producing the flour that can be as a raw material for food products. This research aims to study the appropriate treatments for producing the cookies from the flour of banana "Raja Lawe" and "Raja Labu". The flour from the "Raja Lawe" and "Raja Labu" combined the different proportion of wheat flour, such as 20:80%, 40:60%, 60:40%, 80:20%, and 100: 0%. The properties of cookies observed were swelling potential, hardness, color parameter, moisture content, ash content, and sensory attributes. The result shows that the flour from banana of "Raja Lawe" and "Raja Labu" could be utilized as a raw material for cookies production. Due to the differences in the inherent characteristic, the cookies produced from both bananas have different properties. The differences are indicated in the result of the color and hardness of the cookies. Moreover, based on the sensory evaluation the cookies resulted from all treatments are accepted by the panelists. Therefore, this research presents that the appropriate treatment combinations for producing cookies from the flour from banana "Raja Lawe" is the proportion of 40: 60% (banana flour: wheat flour) from and "Raja Labu" Banana is 80: 20% (banana flour: wheat flour).</p>
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