Penggunaan bayam merah sebagai bahan tambahan dalam pembuatan biskuit / Windriati Pindasti

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ABSTRAK

Keywords: Biscuits, Red Spinach, Test favorite’

Biscuits are a crunchy snack product made by baking” The characteristics such as crisp and dry biscuits generally form small, thin and flat” Biscuits are food products made from basic ingredients of flour made without fermentation with low water content of less than 5%” With the addition of red amaranth biscuits can be made as an innovative new food product”

Red spinach is one type of spinach plants, which have characteristics that colored dark red stems and have leaves that are not too wide pointy tip of the leaves” Red spinach contain nutrients that pretty much one of which contained content karetenoid, namely Provit A which has the properties of water-insoluble, but if the material is heated nutritional content will not die” It also contains properties that dissolve into the fat that can increase the nutritional value of red amaranth biscuits”

Start making biscuits using red amaranth red amaranth which is used as flour” the addition of flour used in the manufacture of biscuits produced biscuits are good, then added red amaranth biscuits with red spinach juice taken” the addition of juice into a good biscuit” the addition of red spinach juice is the proper formulation in the manufacture of biscuits”

The task is about the trials liking for red amaranth biscuits” The criteria were tested in terms of color, flavor, texture and aroma” Favorite test results showed that in part the respondents who liked the taste of red amaranth biscuits by 82”2%, of respondents who liked the color of 57”8%, of respondents who liked the
texture of 56.6% and the respondents who liked the smell of 51.2%.