ABSTRACT

In Indonesia cassava is one of carbohydrate source with sizeable commodity. Mocaf was derived from one of cassava’s products that have properties resembling flour. During these food products was very limited for children with autism especially for cookies. The purpose of this research was to differences substitute mocaf and stingray’s flour on the acceptance, nutritional value (calories, protein, fat, carbohydrate) and food cost in cookies.

This research was experimental research and research quasi-experimental. Statistical analysis to determine differences in acceptance of cookies (colour, aroma, taste, texture) using the Friedman test and Wilcoxon Sign Rign Test. Panelists in the organoleptic test student and teacher of Elementary School Bhakti Wiyata Surabaya.

The test results Friedman all formula in cookies showed differences between the colour characteristics (p = 0.000), aroma (p = 0.001), taste (p = 0.001) and texture (p = 0.000). The test results the most preferred cookies formula 3 substitution wheat flour 20%, mocaf 60% and 20% fish meal stingray, with an average value of 4.

The results of laboratory tests on the nutritional content of cookies (100 grams) of the energy 197.76 kcal, 13.64 g of protein, 7.59 g of fat and 197.96 g of carbohydrates, with a food cost value Rp 1453.7. The calculation of the value of food prices showed the cost of the cookies are getting cheaper as the add of flour mocaf concentration. Cookies F3 formula can be used as a low-gluten alternative snack for children autism

Keyword: Autism, Cookies, Mocaf, Stingray flour