

## ABSTRACT

### ANALYSIS NUTRIENT CONTENT AND ORGANOLEPTIK MUNG BEAN BROWNIES AS FOOD OF FIBER SOURCES

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**Background :** Brownies are processed cakes made from wheat flour. Wheat flour comes from wheat seeds which can form gluten when given a water, brownies found in the market contain low fiber. Mung bean is one of the beans have a high fiber is 4.1 g each 100 g, The aim of this research was to analyze the differences of macronutrient and hedonic in wheat flour brownies (P1) and mung bean brownies (P2) **Methods :** The research used experimental study using a completely randomized design with 2 treatments and 3 replications. **Results :** The analysis result of wheat flour brownies and mung bean brownies were: water content (39.32 ml and 38.50 ml), ash content (1.31 g and 2.32 g), protein (4.54 g and 8.46 g), fat (20.20 g and 25.43 g), crude fiber (5.92 g and 16.66 g), carbohydrate (28.66 g and 8.58 g) and energy (31.270 kkal and 29.940 kkal) the analysis result of statistic is  $p < 0.05$  all of significant differences. The result of acceptability were: 60% panelist rather like P2 in colour, 40% rather like P2 in taste, 46% like P2 in aroma, 46% rather like P2 in texture, 60% like P2 in overall. **Conclusions :** The much nutrient content in P2 brownies and overall panelist like P2 brownies.

**Keywords :** *fiber sources, mung bean brownies, nutrient content, organoleptic*