

TABLE OF CONTENTS

APPROVAL SHEET	i
VALIDITY SHEET	i
ABSTRACT	iii
ACKNOWLEDGEMENT	v
TABLE OF CONTENTS	vii
LIST OF TABLE	ix
LIST OF FIGURE	x
STATEMENT OF RESEARCH AUTHENTICITY	xi
CHAPTER 1 INTRODUCTION	13
1.1 Research Background	13
1.2 Research Problems	17
1.3 Research Objectives	17
1.4 Research Benefits	18
1.Theoritical Benefits	18
2.Practical Benefits	18
1.5 Authenticity Research	19
CHAPTER 2 LITERATURE REVIEW	22
2.1 Basic Theory	22
2.2 Halal Product Analysis	39
2.3 Theoretical Framework	42
2.4 Conceptual Framework	42
2.5 Hypothesis	43
CHAPTER 3 RESEARCH METHOD	44
3.1 Research Design	44
3.2 Research Period and Location	44
3.3 Population and Sample	45
3.4 Research Variables	45
3.5 Variables Operational Definition	45
3.6 Research Materials	46
3.7 Ethical Clearance	47

3.8	Experimental Procedure.....	47
3.9	Nutrient Content Analysis	49
3.10	Data Analysis.....	53
3.11	Halal Product Analysis	53
3.12	Research Flowchart.....	54
3.13	Research Schedule	55
CHAPTER 4 RESULT AND DISCUSSION		56
4.1	Result.....	56
4.2	Discussion.....	60
CHAPTER 5 CONCLUSION AND RECOMENDATION		73
5.1	Conclusions.....	73
5.2	Recommendation.....	73
REFERENCES.....		74
ATTACHMENT		84



LIST OF TABLE

Table 1. Authenticity Research.....	19
Table 2. Requirements and Quality of <i>Crackers</i> according to SNI 01-2973-2011	26
Table 3. Orange Sweet Potato and Flour Content Orange Sweet Potato'	29
Table 4. Tempeh and Tempeh Flour Content '	31
Table 5. Content of Fresh Pumpkin and Pumpkin Flour'	34
Table 6. Formulation Composition Details of <i>Crackers</i>	44
Table 7. Variables Operational Definition	45
Table 8. Research Schedule	55
Table 9. Results of Nutrient Content Analysis.....	56
Table10. Results of Analysis of Nutrient Content in Per Serving of <i>Crackers</i>	56
Table 11. Informasi Nilai Gizi	57
Table12. Hedonic Test Results of Orange Sweet Potato <i>Crackers</i> (Toddler's Mother).....	58



LIST OF FIGURE

Figure 1. <i>Crackers</i>	26
Figure 2. Orange sweet potato	27
Figure 3. Orange Sweet Potato Flour.....	29
Figure 4. Tempeh	30
Figure 5. Soy Tempeh Flour	31
Figure 6. Pumpkin.....	33
Figure 7. Pumpkin Flour	34
Figure 8. Theoretical Framework	42
Figure 9. Conceptual Framework.....	42
Figure 10. Research Flowchart	54
Figure 11. Hedonic Test on Toddlers.....	59



ATTACHMENT

Attachment 1. Research Ethics Committee.....	84
Attachment 2. <i>Orange</i> Sweet Potato Flour Making Process.....	85
Attachment 3. Tempeh Flour Making Process.....	86
Attachment 4. Pumpkin Flour Making Process	87
Attachment 5. <i>Crackers</i> Making Process.....	88
Attachment 6. Informed Consent	89
Attachment 7. Explanation Before Approval.....	91
Attachment 8. Mother Toddler Panelist Form	96
Attachment 9. Child Panelist Form.....	97
Attachment 10. Characteristics of <i>Orange</i> Sweet Potato <i>Crackers</i> , Tempeh Flour and Pumpkin.....	98
Attachment 11. Calculation of nutritional content	98
Attachment 12. Nutritional Information per Packaging (1 package).....	102
Attachment 13. Results of Nutrient Analysis.....	105
Attachment 14. Results of Normality Test of Nutrient Content Analysis	105
Attachment 15. <i>One Way Anova</i> Test Results Nutritional content	106
Attachment 16. <i>Duncan's Post Hoc</i> Test Results for Nutrient Content.....	106
Attachment 17. Results of the Hedonic Test Normality Test	107
Attachment 18. Results of the <i>Kruskal Wallis</i> Hedonic Test.....	109
Attachment 19. <i>Mean</i> and <i>St. Deviation</i> Hedonic Test.....	110
Attachment 20. Halal Product Analysis Checklist.....	112
Attachment 21. Dokumentasi Pembuatan <i>Crackers</i>	113
Attachment 22. Water Content Analysis Documentation.....	114
Attachment 23. Documentation of Protein Content Analysis.....	115
Attachment 24. Documentation of Fat Content Analysis	116
Attachment 25. Documentation of β -carotene Level Analysis.....	117

UNIVERSITAS DARUSSALAM GONTOR