

ABSTRACT

Banana is one of the leading fruit commodities of Indonesia. The area of harvest and banana production always kept the first position in 2002 banana production reached 4,384,384 tons (BPS, 2003) with economic value of RP ,. 6.5 Trillion. Banana hump is still used as animal feed because still lack of food innovation about banana bonggol because that researcher want to make banana bonggol as flour and substitute to cookies, this research aim to know the acceptance of consumer along with prescription formulation from addition of banana bonggol flour in The process is dried and then made into a flour and substitution in the manufacture of cookies. The content contained in banana cassava flour based on prameswari research is carbhohydrate content of banana cassava flour in starch form of 74.99%, the value of starch content is enough to fulfill SNI specification of flour which is at least 70%. Cookies processing with the addition of banana cassava flour has the same process as its cookies in general but has a difference in the color that is very striking.

Keywords: Substitution, Banana Cocks, Cookies.