

## ACKNOWLEDGEMENT

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## TABLE OF CONTENTS

	Page number
COVER.....	
FINAL ASSIGNMENT STATEMENT AND UPLOAD AGREEMENT.....	
APPROVAL OF THESIS SUPERVISORS.....	
APPROVAL OF THESIS EXAMINERS.....	
ABSTRACT .....	v
ACKNOWLEDGEMENT .....	vi
TABLE OF CONTENTS .....	viii
LIST OF FIGURES .....	xi
LIST OF TABLES .....	xii
LIST OF APPENDICES .....	xiii
<b>CHAPTER I INTRODUCTION.....</b>	<b>1</b>
1.1 Background.....	1
1.2 Research Problem .....	3
1.3 Objectives.....	4
1.3.1 General Objectives .....	4
1.3.2 Specific Objectives .....	4
<b>CHAPTER II LITERATURE REVIEW .....</b>	<b>5</b>
2.1 Sunflower Seeds.....	5
2.1.1 Sunflower Seed Butter .....	6
2.2 Apples.....	7
2.2.1 Apple Pomace Powder .....	9
2.3 Ice cream cones .....	9
2.3.1 Waffle Cone Ingredients .....	10
2.3.1.1 Chicken Eggs .....	10
2.3.1.2 Wheat Flour .....	11
2.3.1.3 Sugar.....	11
2.3.1.4 Full-cream Milk.....	12
2.3.1.5 Vegetable Oil .....	12
2.4 Dietary Fiber .....	13
2.5 Fruity Aroma and Fruity Taste.....	14
<b>CHAPTER III MATERIALS AND METHODS.....</b>	<b>15</b>
3.1 Materials and Equipment.....	15
3.2 Research Methodology .....	16
3.2.1 Preliminary Stage.....	16
3.2.1.1 Apple Pomace Powder Production.....	16
3.2.1.2 Sunflower Seed Butter Production.....	17

	3.2.2	Main Research .....	18
3.3		Experimental Design .....	19
3.4		Analysis Procedure.....	21
	3.4.1	Yield (Wilczyński <i>et al.</i> , 2019).....	21
	3.4.2	Moisture Content (Ooi <i>et al.</i> , 2012).....	22
	3.4.3	Fat Content (AOAC, 2005).....	22
	3.4.4	Dietary Fiber (AOAC, 1995).....	22
	3.4.5	Texture Profile Analysis (Kigozi <i>et al.</i> , 2016)	23
	3.4.6	Color Analysis (Mardjuki, 2017) .....	24
	3.4.7	Sensory (Kigozi <i>et al.</i> , 2016).....	25
	3.4.7.1	Scoring.....	25
	3.4.7.2	Hedonic.....	25
CHAPTER IV		RESULTS AND DISCUSSION .....	26
4.1		Raw Materials Characterization.....	26
	4.1.1	Apple Pomace Powder Characterization.....	26
	4.1.2	Sunflower Seed and SFS Butter Characterization.....	28
4.2		Effect of Apple Pomace and Sunflower Seed Butter Substitution Towards Color Characteristics of Waffle Cones .....	29
	4.2.1	Lightness .....	29
	4.2.2	°Hue.....	31
4.3		Effect of Apple Pomace Powder and SFS Butter Towards Texture of Waffle Cones.....	32
	4.3.1	Hardness .....	32
	4.3.2	Fracturability .....	33
4.4		Effect of AP Pomace and SFS Butter Towards Scoring Test of Waffle Cones .....	35
	4.4.1	Color.....	35
	4.4.2	Fruity Aroma .....	37
	4.4.3	Fruity Taste.....	39
	4.4.4	Hardness .....	40
	4.4.5	Fracturability .....	42
4.5		Effect of AP Pomace and SFS Butter Towards Hedonic Test of Waffle Cones .....	44
	4.5.1	Color.....	44
	4.5.2	Fruity Aroma .....	45
	4.5.3	Fruity Taste.....	46
	4.5.4	Hardness .....	47
	4.5.5	Fracturability .....	49
	4.5.6	Overall Acceptance .....	50
4.6		Determination of Best Formulation.....	52
CHAPTER V		CONCLUSION .....	54
5.1		Conclusions.....	54

5.2 Suggestions .....	55
BIBLIOGRAPHY.....	56
APPENDICES .....	62

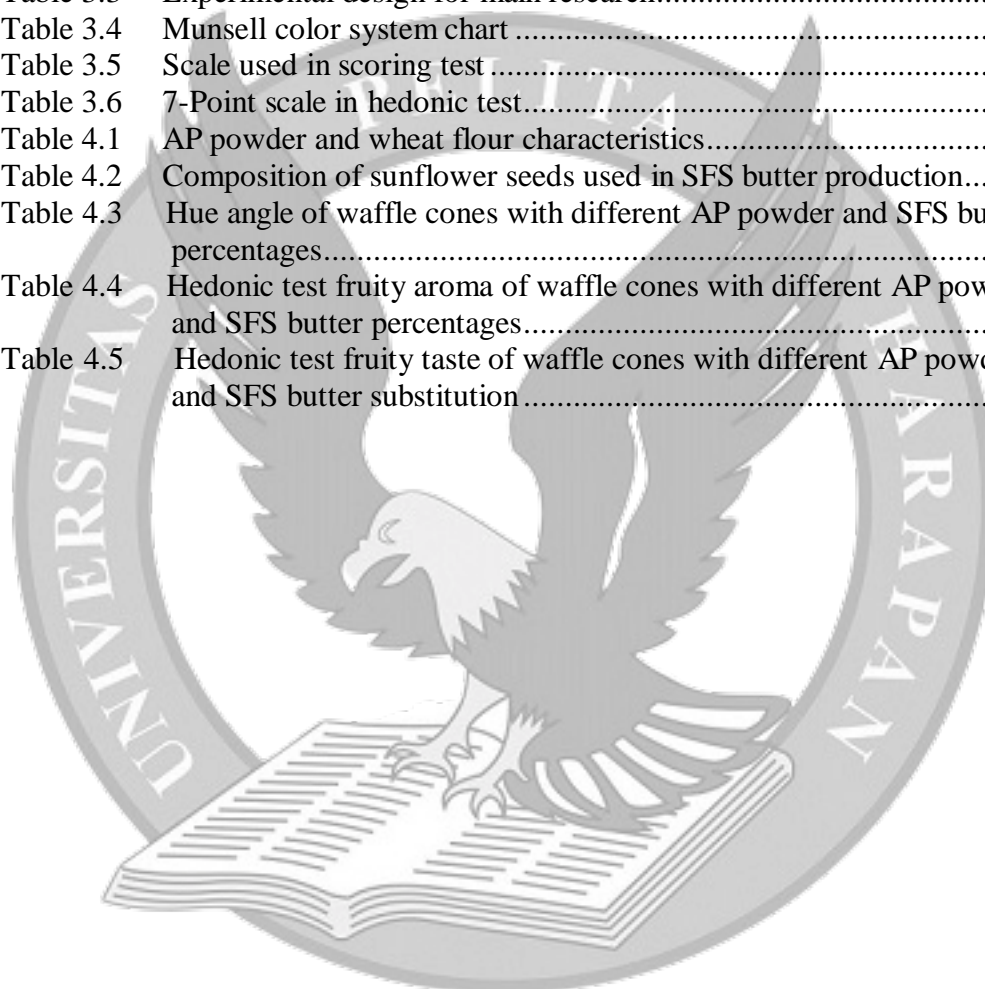


## LIST OF FIGURES

	page
Figure 2.1	Appearance of confectionary (left) and oilseed (right) sunflower seeds ..... 5
Figure 2.2	Appearance of <i>rome beauty</i> (left), <i>manalagi</i> (middle), and <i>anna</i> (right) apples ..... 8
Figure 2.3	Appearance of waffle cones ..... 10
Figure 3.1	Flowchart of apple pomace powder production ..... 17
Figure 3.2	Flowchart of SFS butter production ..... 18
Figure 3.3	Flowchart of waffle cone production made with AP powder and SFS butter substitution ..... 19
Figure 4.1	Lightness of waffle cones with different AP powder percentages ..... 29
Figure 4.2	Lightness of waffle cones with different SFS butter percentages ..... 30
Figure 4.3	Hardness of waffle cones with different AP powder and SFS butter percentages ..... 32
Figure 4.4	Fracturability of waffle cones with different AP powder and SFS butter percentages ..... 34
Figure 4.5	Scoring test color of waffle cones with different AP powder percentages ..... 35
Figure 4.6	Scoring test fruity aroma of waffle cones with different AP powder percentages ..... 37
Figure 4.7	Scoring test fruity aroma of waffle cones with different SFS butter percentages ..... 38
Figure 4.8	Scoring test fruity taste of waffle cones with different AP powder percentages ..... 39
Figure 4.9	Scoring test fruity taste of waffle cones with different SFS butter percentages ..... 40
Figure 4.10	Scoring test hardness of waffle cones with different SFS butter percentages ..... 41
Figure 4.11	Scoring test fracturability of waffle cones with different SFS butter percentages ..... 43
Figure 4.12	Hedonic test color of waffle cones with different AP powder percentages ..... 44
Figure 4.13	Hedonic test hardness of waffle cones with different AP powder and SFS butter percentages ..... 48
Figure 4.14	Hedonic test fracturability of waffle cones with different AP powder and SFS butter percentages ..... 49

## LIST OF TABLES

	Page
Table 2.1	Composition of sunflower seeds .....5
Table 2.2	Composition of apples ..... 8
Table 3.1	Composition of SFS butter..... 17
Table 3.2	Composition of waffle cone ..... 18
Table 3.3	Experimental design for main research..... 20
Table 3.4	Munsell color system chart ..... 24
Table 3.5	Scale used in scoring test ..... 25
Table 3.6	7-Point scale in hedonic test..... 25
Table 4.1	AP powder and wheat flour characteristics..... 27
Table 4.2	Composition of sunflower seeds used in SFS butter production..... 28
Table 4.3	Hue angle of waffle cones with different AP powder and SFS butter percentages..... 30
Table 4.4	Hedonic test fruity aroma of waffle cones with different AP powder and SFS butter percentages..... 46
Table 4.5	Hedonic test fruity taste of waffle cones with different AP powder and SFS butter substitution ..... 47



## LIST OF APPENDICES

	page
Appendix A.	
Proximate and Fiber Analysis of Apple Pomace Powder.....	A-1
Appendix B.	
Characteristics of Whole Apples and Apple Pomace Powder.....	B-1
Hue and Lightness Data of Apple Pomace Powder.....	B-1
Data of Moisture Content of Apples.....	B-2
Yield Data of Apple Pomace Powder.....	B-2
Appendix C.	
Characteristics of Sunflower Seed Butter.....	C-1
Fat Content of Sunflower Seed Butter.....	C-1
Appendix D.	
Color Analysis of Waffle Cones.....	D-1
Lightness and Hue Angle Values of Waffle Cones.....	D-1
Statistical Analysis of Color of Waffle Cones.....	D-5
Statistical Analysis of Lightness of Waffle Cones.....	D-5
Texture Analysis of Waffle Cones.....	D-7
Statistical Analysis of Texture Analysis from Main Research.....	D-7
Statistical Analysis of Hardness.....	D-7
Statistical Analysis of Fracturability.....	D-9
Appendix E.	
Scoring Test Questionnaire from Main Research.....	E-1
Appendix F.	
Result of Scoring Test of Waffle Cones.....	F-1
Statistical Analysis of Scoring Test.....	F-2
Statistical Analysis of Scoring Color Attribute.....	F-2
Statistical Analysis of Scoring Fruity Aroma Attribute.....	F-3
Statistical Analysis of Scoring Fruity Taste Attribute.....	F-5
Statistical Analysis of Scoring Hardness Attribute.....	F-6
Statistical Analysis of Scoring Fracturability Attribute.....	F-7
Appendix G.	
Hedonic Test Questionnaire of Waffle Cones.....	G-1
Appendix H.	
Result of Hedonic Test of Waffle Cones.....	H-1
Statistical Analysis of Hedonic Test.....	H-2
Statistical Analysis of Hedonic Color Attribute.....	H-2



Statistical Analysis of Hedonic Fruity Aroma Attribute.....	H-3
Statistical Analysis of Hedonic Fruity Taste Attribute.....	H-4
Statistical Analysis of Hedonic Hardness Attribute.....	H-5
Statistical Analysis of Hedonic Fracturability Attribute.....	H-7
Statistical Analysis of Hedonic Overall Acceptance Attribute.....	H-8

Appendix I.

Dietary Fiber and Fat Content of Waffle Cones.....	I-1
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Appendix J.

Apple Pomace Production.....	J-1
Sunflower Seed Butter Production.....	J-2
Waffle Cone Production.....	J-3

