

## ***ABSTRACT***

*Name* : Marjorie Jovanca  
*Study Program* : Hotel Business  
*Title* : *Product Trial of Coconut Milk Cookies using Nasi Uduk Powder.*

*Cookies are one of the snacks that are often eaten by everyone especially during holidays such as Eid, Christmas, Chinese New Year, and others. There are many types and kinds of cookies. Usually cookies are synonymous with sweet taste, but there is also a salty or savory taste. However, cookie products with a savory taste are still limited. Therefore, this trial aims to add a variant of a savory taste to cookies, with the taste of nasi uduk. Nasi uduk is a very familiar food for Indonesians. Nasi uduk is made from rice cooked with coconut milk, salt, bay leaf, and garlic, so that it has a distinctive aroma and taste. However, it takes a long time to cook nasi uduk, so food companies make instant nasi uduk seasoning in powder form. To trial this cookie product, the cookie recipe used is coconut milk cookies because coconut milk is one of the main ingredients for nasi uduk and for the seasoning is using nasi uduk powder. Apart from being more practical, the nasi uduk powder will not change the texture of cookies because cookies ingredient's doesn't use much of liquid. The research was conducted using organoleptic and hedonic tests to 50 panelists and analyzed using the paired sample T-test method. The results showed that nasi uduk can be a new flavor for cookies with the use of 25% nasi uduk powder.*

***Keyword: product trial, cookies, nasi uduk, nasi uduk powder***