

**KAJIAN *COOKIES* BERBAHAN DASAR AMPAS TAHU
SEBAGAI OLEH-OLEH BAGI WISATAWAN**

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ABSTRACT

Tofu dregs or in Indonesia known as Ampas Tahu that are solid waste from the squeezing of soybean porridge in tofu processing which can still be used as a number of processed food products. Lack of public knowledge about the processing of tofu dregs-based products motivates the author to make research on tofu dregs-based cookie products as souvenirs for tourists. Cookies, which are light, crunchy snacks and included in the category of pastries, are made with tofu dregs to add value to the uniqueness of the cookie product, utilize tofu dregs to have a longer shelf life value and have a higher selling value. This research used sensory and organoleptic tests by testing the value of preferences ranging from, taste, color, texture, variations in taste, and packaging as well as the feasibility of this product as a souvenir. This study used 100 panelists consisting of expert panelists, trained panelists and untrained panelists. The results of the research that the authors found stated that, in the aspect of quality, cookies obtained criteria of liking and on the aspect of eligibility for cookies as souvenirs obtained the criteria of very like, which means that the cookies made from tofu dregs have been accepted by the community and are worthy of being used as souvenirs by for tourists in a tourist attraction. This research also supports the tourism sector in completing tourist attractions in the form of memories which are one of the elements of the charm of Indonesian tourism.

Keywords: Experiment, Tofu Dregs, Souvenirs, Tourist Attraction, Tourists.