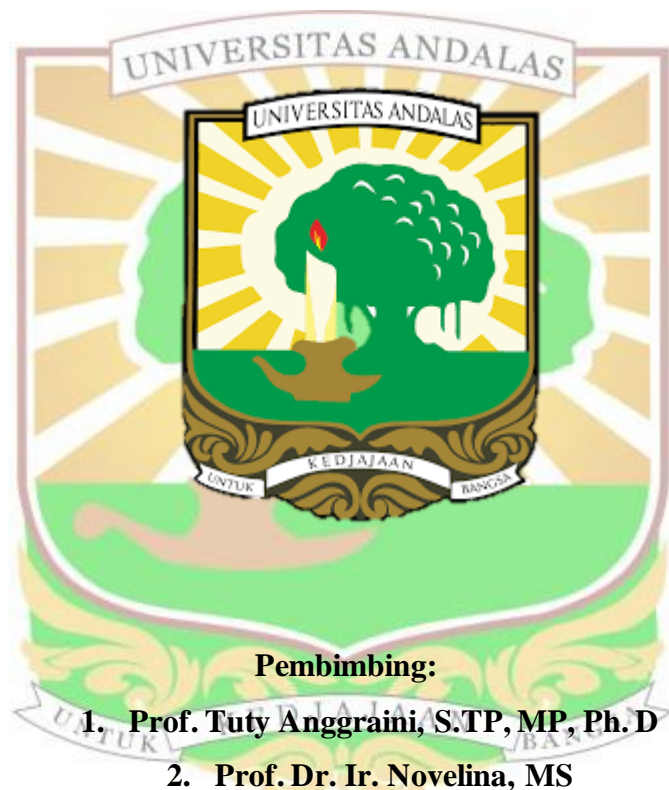


**PENGARUH PENAMBAHAN BUBUK BUNGA TELANG
(*Clitoria ternatea L.*) TERHADAP KARAKTERISTIK
COOKIES MOCAF**

MONICA DWI GUSMAYANTI

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**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Bubuk Bunga Telang (*Clitoria ternatea* L.) terhadap Karakteristik Cookies Mocaf

Monica Dwi Gusmayanti, Tuty Angraini, Novelina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk bunga telang terhadap karakteristik cookies. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu A (tanpa penambahan bubuk bunga telang), B (penambahan bubuk bunga telang 2%), C (penambahan bubuk bunga telang 4%), D (penambahan bubuk bunga telang 6%), dan E (penambahan bubuk bunga telang 8%). Data penelitian dianalisis statistika secara ANOVA dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk bunga telang berpengaruh nyata terhadap kadar air, kadar lemak, aktivitas antioksidan, kekerasan, serta uji organoleptik (warna dan kerenyahan), tetapi berpengaruh tidak nyata terhadap kadar abu, kadar protein, serta uji organoleptik aroma dan rasa. Perlakuan terbaik berdasarkan analisis kimia, fisik, mikrobiologi, dan penerimaan organoleptik adalah Cookies pada perlakuan D dengan penambahan 6% bubuk bunga telang merupakan produk terbaik *berdasarkan* analisis kimia, fisik dan penerimaan organoleptik dengan nilai rata-rata sebagai berikut: kadar air 3,18%, kadar abu 2,17%, kadar protein 2,07%, kadar lemak 27,30%, kadar karbohidrat 69,92%, aktivitas antioksidan 55,20%, kekerasan 148,82 N/cm², dan nilai penerimaan organoleptik dengan nilai warna 3,43 (netral), aroma 3,67 (netral), rasa 3,95 (netral), dan tekstur 3,86 (netral).

Kata kunci : bubuk bunga telang, cookies, karakteristik, tepung mocaf

The Effect of Butterfly Pea Powder (*Clitoria ternatea* L.) on The Characteristic of Mocaf *Cookies*

Monica Dwi Gusmayanti, Tuty Angraini, Novelina

ABSTRACT

This study was aims to determined the effect of adding butterfly pea powder on the characteristics of cookies. The design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (0%), B (2%), C (4%), D (6%), and E (8%). The research data were statistically analyzed by ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of telang flower powder had a significant effect on moisture content, fat content, antioxidant activity, hardness, and organoleptic (color and texture), but had no significant effect on ash content, protein content, and organoleptic (aroma and taste). The best treatment based on chemical, physical, and organoleptic analysis was Cookies in treatment D with the addition of 6% butterfly pea powder with the average preference of moisture content 3,18%, ash content 2,17%, protein content 2,07%, fat content 27,30%, carbohydrate content 69,92%, antioxidant activity 55,20%, hardness 148,82 N/cm², and organoleptic acceptance value with a value of color 3,43 (neutral), aroma 3,67 (neutral), taste 3,95 (neutral), and texture 3,86 (neutral).

Keywords : butterfly pea powder, cookies, characteristics, mocaf flour

