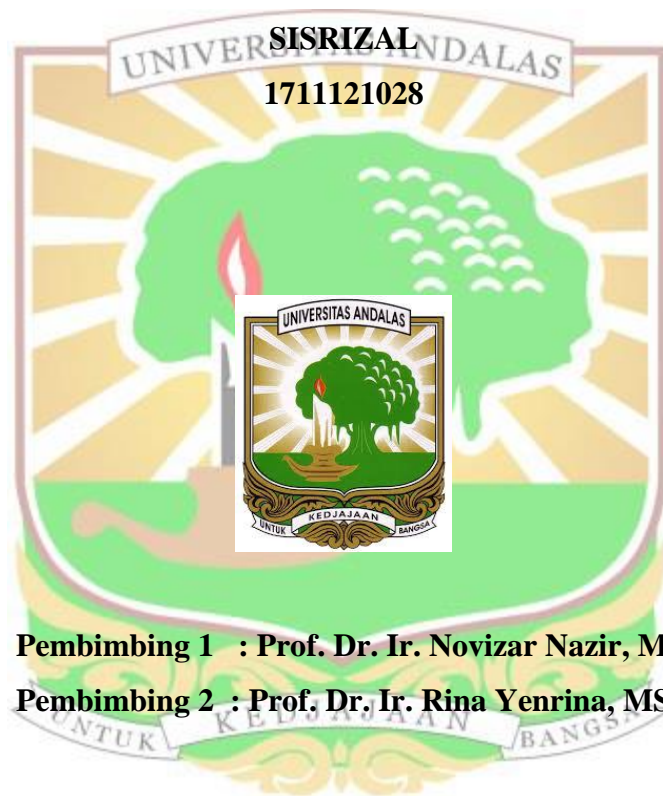


**PENGARUH PERBANDINGAN TEPUNG PISANG NANGKA (*Musa paradisiaca*, L.) DAN TEPUNG TERIGU TERHADAP KARAKTERISTIK FISIK, KIMIA, DAN ORGANOLEPTIK *COOKIES* LIDAH KUCING**



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**Pengaruh Perbandingan Tepung Pisang Nangka (*Musa paradisiaca*, L.) dan Tepung Terigu Terhadap Karakteristik Fisik, Kimia, dan Organoleptik *Cookies* Lidah Kucing**

Sistrizal, Novizar Nazir, Rina Yenrina

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung pisang nangka (*Musa paradisiaca*.L) dan tepung terigu terhadap karakteristik fisik, kimia, dan organoleptik *cookies* lidah kucing yang dihasilkan. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan yaitu perbandingan tepung pisang nangka dan tepung terigu yaitu: A (65% tepung pisang nangka : 35% terigu), B (55% tepung pisang nangka : 45% terigu), C (45% tepung pisang nangka : 55% terigu), D (35% tepung pisang nangka : 65% terigu), E (25% tepung pisang nangka : 75% terigu). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Pengamatan yang dilakukan diantaranya kadar air, kadar abu, kadar protein, kadar lemak, kekerasan, dan daya kembang. Hasil penelitian menunjukkan bahwa perbandingan tepung pisang nangka dan terigu berpengaruh nyata terhadap kekerasan, daya kembang, kadar air, kadar protein, kadar lemak, dan organoleptik pada warna, dan kerenyahan, serta berpengaruh tidak nyata terhadap kadar abu, organoleptik pada aroma, dan rasa. Produk terbaik berdasarkan uji organoleptik *cookies* pada perlakuan C (45% tepung pisang nangka : 55% terigu) dengan karakteristik yaitu kekerasan 60,75 N/cm<sup>2</sup>, daya kembang 10,65%, kadar air 4,44%, kadar abu 2,8%, kadar protein 9,1%, dan kadar lemak 37,5%, warna 4,15 (suka), aroma 3,60 (biasa), rasa 3,95 (suka), dan kerenyahan 4,25 (suka).

**Kata Kunci** – tepung pisang nangka, tepung terigu, *cookies*, perbandingan, karakteristik, organoleptik

**The Effect of the Comparison of Nangka Banana Flour (*Musa paradisiaca*, L.) and Wheat Flour on the Physical, Chemical, and Organoleptic Characteristics of Cookies Lidah Kucing**

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**ABSTRAK**

This study aims to determine the effect of the nangka banana flour and wheat flour on the physical, chemical, and organoleptic characteristics of cookies lidah kucing. This research method used a Completely Randomized Design (CRD) method with 5 treatment and 3 replications. The treatments used were the ratio of nangka banana flour and wheat flour, namely: A (65% nangka banana flour : 35% wheat flour), B (55% nangka banana flour : 45% wheat flour), C (45% nangka banana flour : 55% wheat flour), D (35% nangka banana flour : 65% wheat flour), E (25% nangka banana flour : 75% wheat flour). The research data were analyzed using ANOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The observations made were water content, ash content, protein content, fat content, hardness, and swell power. The results showed that the ratio of nangka banana flour and wheat flour had a significant effect on hardness, swellability, moisture content, protein content, fat content, and organoleptics on color, and texture but it has no significant effect on ash content, and organoleptics aroma and taste. The best product based on sensory analysis cookies was cookies on treatment C (45% nangka banana flour : 55% wheat flour) with the characteristics of hardness 60,75 N/cm<sup>2</sup>, swellability 10,65%, moisture content 4,44%, ash content 2,8%, 9,1% protein content, and 37,5 fat content, color 4,15 (like), aroma 3,60 (regular), taste 3,95 (regular), and crunchy 4,25 (like).

**Keyword**-nangka banana flour, wheat flour, cookies, comparison, characteristic, organoleptic.