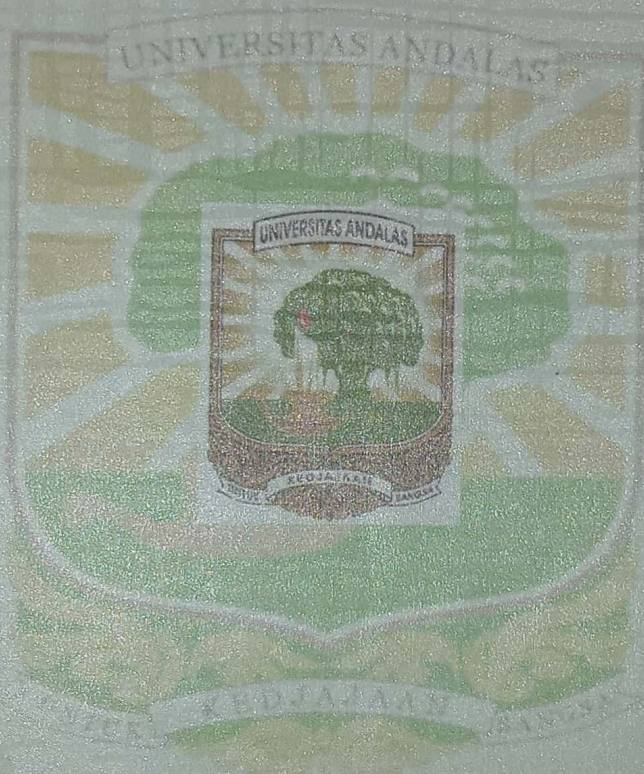


**PENGARUH PERBANDINGAN TEPUNG LABU KUNING DAN BLONDO  
TERHADAP KARAKTERISTIK *COOKIES***

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## Pengaruh Perbandingan Tepung Labu Kuning dan Blondo terhadap Karakteristik *Cookies*

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### ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung labu kuning dan blondo terhadap karakteristik *cookies*. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu; A = (8% Tepung labu kuning : 34% Blondo), B = (10% Tepung labu kuning : 32% Blondo), C = (12% Tepung labu kuning : 30% Blondo), D = (14% Tepung labu kuning : 28% Blondo), E = (16% Tepung labu kuning : 26% Blondo). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji Duncan's New Multiple Range Test DNMRT pada taraf 5%. Pengamatan yang dilakukan diantaranya kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, kekerasan dan organoleptik (warna, rasa, aroma, tekstur). Hasil penelitian menunjukkan bahwa perbandingan tepung labu kuning dan blondo berpengaruh nyata terhadap kadar lemak, kadar protein, kadar karbohidrat dan kadar serat kasar *cookies*, tetapi tidak berpengaruh nyata terhadap kadar air, kadar abu, kekerasan, dan organoleptik (warna, aroma, rasa, dan tekstur) *cookies*. Perbandingan tepung labu kuning dan blondo terbaik terhadap terhadap nilai organoleptik dan penerimaan panelis terdapat pada perlakuan E (perbandingan tepung labu kuning dan blondo 16% : 26%) dengan nilai rata-rata analisis kimia kadar air 5,73%, kadar abu 5,40%, kadar protein 14,52%, kadar lemak 25,27%, kadar karbohidrat 47,49%, kadar serat kasar 1,23%, nilai kekerasan 91,78% dan nilai organoleptik (warna 3,65 rasa 3,75 aroma 3,45 dan tekstur 3,45).

*Kata kunci* – blondo, *cookies*, karakteristik, tepung labu kuning

## The Effect of Comparisson of Pumpkin Flour and Blondo on the Characteristics of the *Cookies*

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### ABSTRACT

The aim of this research was to determine the effect of the comparison of pumpkin flour and blondo on the characteristics of the cookies. The research method using a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments used are; A = (8% Pumpkin Flour : 34% Blondo), B = (10% Pumpkin Flour : 32% Blondo), C = (12% Pumpkin Flour : 30% Blondo), D = (14% Pumpkin Flour : 28% Blondo), E = (16% Pumpkin Flour : 26% Blondo). The research data were analyzed by ANOVA that followed by a test of Duncan's New Multiple Range Test DNMRT test at the 5% level. The observations were made including water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, hardness and organoleptic (color, taste, aroma, texture). The results showed that the ratio of pumpkin and blondo flour had a significant effect on fat content, protein content, carbohydrate content and crude fiber content of cookies, but it has no significant effect on moisture content, ash content, hardness, and organoleptic (color, aroma, taste, and texture) cookies. The results showed that the treatment E (comparison of pumpkin and blondo flour 16%: 26%) was the best treatment with an average value of chemical analysis water content 5.73%, ash content 5.40%, protein content 14.2%, fat content 25.27%, carbohydrate content 47,49%, crude fiber content 1.23%, hardness value 91.78% and organoleptic value (3.65 color taste 3.75 aroma 3.45 and texture 3.45).

*Keywords* – blondo, cookies, characteristics, pumpkin flour