

PENGARUH PERBEDAAN KONSENTRASI BUMBU SPEKUK
TERHADAP KARAKTERISTIK *COOKIES* DARI BLONDO *VIRGIN*
COCONUT OIL (VCO) DAN TEPUNG SAGU

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Pengaruh Perbedaan Konsentrasi Bumbu Spekuk Terhadap Karakteristik *Cookies* dari *Blondo Virgin Coconut Oil (VCO)* dan Tepung Sagu

Yozi Desma S, Rini, Rina Yenrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bumbu spekuk terhadap karakteristik kimia dan organoleptik *cookies* dan mengetahui efektivitas bumbu spekuk sebagai penghambat kerusakan *cookies*. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu; A = (bumbu spekuk: 0%), B = (bumbu spekuk: 0,3%), C = (bumbu spekuk : 0,6%), D = (bumbu spekuk : 0,9%), E = (bumbu spekuk : 1,2%). 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, aktivitas antioksidan, kekerasan, organoleptik (warna, rasa, aroma, tekstur), asam lemak bebas dan bilangan peroksida. Hasil penelitian menunjukkan bahwa penambahan bumbu spekuk berpengaruh nyata terhadap kadar air, kadar abu, aktivitas antioksidan dan organoleptik (warna, rasa dan tekstur) *cookies*, tetapi berpengaruh tidak nyata terhadap kadar protein, kadar lemak, kadar karbohidrat, kekerasan, organoleptik aroma dan kadar asam lemak bebas *cookies*. Produk terbaik berdasarkan uji organoleptik adalah *cookies* pada perlakuan C (penambahan bumbu spekuk: 0,6%) dengan nilai rata-rata analisis kimia kadar air 3,83%, kadar abu 2,83%, kadar protein 13,50%, kadar lemak 31,49%, kadar karbohidrat 48,34%, aktivitas antioksidan 19,96%, nilai kekerasan 49,81% dan nilai organoleptik (warna 4,00 rasa 4,00 aroma 3,75 dan tekstur 3,85) yang berada pada taraf suka.

Kata kunci – *blondo VCO, cookies, bumbu spekuk, tepung, sagu*

The Effect of Different Concentrations of Speck Seasoning on the Characteristics of *Cookies* from *Blondo Virgin Coconut Oil (VCO)* and Sago Flour

Yozi Desma S, Rini, Rina Yenrina

ABSTRACT

This study aims to determine the effect of the addition of speck seasoning on the chemical and organoleptic characteristics of *cookies* and to determine the effectiveness of speck seasoning as an inhibitor of cookie damage. The experimental design used in this study was a completely randomized design with 5 treatments and 3 replications. The treatments used are; A = (speck seasoning: 0%), B = (speck seasoning: 0.3%), C = (speck seasoning: 0.6%), D = (speck seasoning: 0.9%), E = (speck seasoning: 1.2%). The research data were analyzed by ANOVA and if it had a significant effect, it was continued with the Duncan's New Multiple Range Test (DNMRT) test at a level of 5%. The observations were made including water content, ash content, protein content, fat content, carbohydrate content, antioxidant activity, hardness, organoleptic (color, taste, aroma, texture), free fatty acids and peroxide value. The results showed that the addition of speck seasoning had a significant effect on the moisture content, ash content, antioxidant activity and organoleptic (color, taste and texture) of *cookies*, but had no significant effect on protein content, fat content, carbohydrate content, hardness, organoleptic aroma and free fatty acid of *cookies*. The best product based on organoleptic test is *cookies* in treatment C (addition of speck seasoning: 0.6%) with an average value of 3.83% chemical analysis water content, 2.83% ash content, 13.50% protein content, fat content 31.49%, carbohydrate content 48.34%, antioxidant activity 19.96%, hardness value 49.81% and organoleptic value (color 4.00 taste 4.00 aroma 3.75 and texture 3.85) which are at liking level.

Keywords – blondo VCO, *cookies*, speck seasoning, flour, sago