

**Pengaruh Penambahan Bubuk Daun Sirsak
(*Annona Muricata*) terhadap Karakteristik
Fisikokimia dan Organoleptik *Cookies***

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*Sebagai Salah Satu Syarat Untuk Memperoleh
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Pengaruh Penambahan Bubuk Daun Sirsak (*Annona Muricata*) terhadap Karakteristik Fisikokimia dan Organoleptik Cookies

Nur Rahma Agustin Araska, Diana Silvy, Purnama Dini Hari

ABSTRAK

Penelitian ini memiliki tujuan guna melihat pengaruh penambahan bubuk daun sirsak terhadap karakteristik kimia serta fisik cookies. Penelitian ini mengenakan rancangan acak lengkap dengan 5 perlakuan yaitu, 3 kali ulangan dalam penambahan bubuk daun sirsak. Perlakuan di penelitian ini ialah variasi penambahan bubuk daun sirsak yaitu A (tanpa penambahan), B (2%), C (4%), D (6%) dan E (8%). Analisis statistik dilakukan terhadap data yang diperoleh, dan apabila ada perbedaan yang nyata maka dilakukan DNMRT (*Duncan News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian memperlihatkan perihal penambahan bubuk daun sirsak memengaruhi nyata terhadap, karbohidrat, protein, kadar air, abu, serat kasar, antioksidan, total polifenol, kekerasan dan uji sensoris (warna, aroma, rasa, kualitas), tetapi memengaruhi tidak nyata pada kandungan lemak. Perlakuan terbaik berdasarkan sifat kimia, fisik dan sensorik dalam penelitian ini adalah Perlakuan B dengan penambahan bubuk daun sirsak 2%, dengan nilai rata-rata sebagai berikut: kadar air 4,64%, kadar abu 1,73%, kadar protein 6,64% dan 18,0 % Kadar lemak 27%, kadar karbohidrat 68,72%, aktivitas antioksidan 23,18%, kadar polifenol total 159,76 mg GAE/g, kekerasan 47,91 N/cm², nilai penerimaan sensori, nilai warna 4,35 (suka), aroma 4,30 (suka), rasa 4,15 (suka), tekstur 4.10 (suka).

Kata kunci : *cookies*, bubuk daun sirsak, antioksidan, fisikokimia, organoleptik

Effect of Addition of Soursop Leaf Powder (*Annona Muricata*) on Physicochemical and Organoleptic Characteristics of *Cookies*

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ABSTRACT

This study aims to see the effect of adding soursop leaf powder to the chemical and physical characteristics of *cookies*. This study used a completely randomized design with 5 treatments, namely, 3 replications in the addition of soursop leaf powder. The treatments in this study were variations in the addition of soursop leaf powder, namely A (without addition), B (2%), C (4%), D (6%) and E (8%). Statistical analysis was carried out on the data obtained, and if there was a significant difference, then DNMRT (Duncan News Multiple Range Test) was performed at the 5% level of significance. The results showed that the addition of soursop leaf powder had a significant effect on carbohydrates, protein, moisture content, ash, crude fiber, antioxidants, total polyphenols, hardness and sensory tests (color, aroma, taste, quality), but did not significantly affect the content. fat. The best treatment based on chemical, physical and sensory properties in this study was Treatment B with the addition of 2% soursop leaf powder, with the following average values: water content 4.64%, ash content 1.73%, protein content 6.64% and 18.0% Fat content 27%, carbohydrate content 68.72%, antioxidant activity 23.18%, total polyphenol content 159.76 mg GAE/g, hardness 47.91 N/cm², sensory acceptance value, color value 4.35 (like), aroma 4.30 (like), taste 4.15 (like), texture 4.10 (like).

Keywords : *cookies*, soursop leaf powder, antioxidant, physicochemical, organoleptic