

**PENGARUH PENAMBAHAN TEPUNG DAUN KELOR
(*Moringa oleifera*) TERHADAP KARAKTERISTIK PATTY
BURGER IKAN GABUS (*Channa striata*)**

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Pengaruh Penambahan Tepung Daun Kelor (*Moringa oleifera*) Terhadap Karakteristik *Patty* Burger Ikan Gabus (*Channa striata*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun kelor (*Moringa oleifera*) terhadap karakteristik *patty* burger ikan gabus (*Channa striata*). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Hasil yang diperoleh dianalisis menggunakan Anova dan dilanjutkan dengan DNMRD pada taraf signifikansi 5% dan 1%. Perlakuan yang digunakan dalam penelitian ini adalah A (0%), B (0,75%), C (1,5%), D (2,25%) dan E (3%). Berdasarkan penelitian ini, terdapat perbedaan sangat nyata pada taraf 5% ($P < 0,05$) dan 1% ($P < 0,01$) pada analisis fisik meliputi warna, kekerasan, susut masak, analisis kimia meliputi aktivitas antioksidan, total fenolik, kadar air, kadar abu, kadar lemak, pengujian angka lempeng total, juga berpengaruh sangat nyata terhadap uji organoleptik meliputi parameter uji warna, rasa, aroma, dan tekstur *patty* burger ikan gabus yang dihasilkan, dan berbeda nyata pada taraf 5% ($P < 0,05$) pada analisis kimia kadar protein serta berpengaruh tidak berbeda nyata pada taraf 5% ($P > 0,05$) pada analisis karbohidrat. Perlakuan terbaik berdasarkan uji fisik, kimia, mikrobiologi dan penerimaan secara organoleptik adalah penambahan tepung daun kelor 1,5% pada *patty* burger ikan gabus dengan nilai analisis fisik kekerasan 19,84 N/cm², susut masak 7,77%, nilai L* (*lightness*) 42,62, a* (*redness*) 1,23, b* (*yellowness*) 14,04 dan warna keseluruhan 83,98°hue (*Yellow Red*), analisis kimia aktivitas antioksidan 23,45%, nilai total fenolik 32,94 mg GAE/gram, kadar air 54,67%, kadar abu 3,10%, kadar lemak 9,44%, kadar protein 16,06%, karbohidrat metode by difference 16,72%, angka lempeng total 6×10^3 CFU/gram, organoleptik warna 4,20 (suka), rasa 4,00 (suka), aroma 3,76 (biasa), tekstur 3,84 (biasa).

Kata kunci: tepung daun kelor, *patty* burger, ikan gabus, antioksidan, protein

The Effect of Addition Moringa Leaves Flour (Moringa oleifera) on the Characteristic of Cork Fish Burger Patty (Channa striata)

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ABSTRACT

This research was aimed to determine the effect of addition Moringa leaves flour (*Moringa oleifera*) on the characteristics of the cork fish burger patty (*Channa striata*). This research used a completely randomized design (CRD) with 5 treatments and 3 replications. The results obtained were analyzed using Anova and continued with DNMRT at a 5% and 1% significant level. The treatment used in this research was A (0%), B (0,75%), C (1,5%), D (2,25%) and E (3%). Based on this research, there was very significant difference at the 5% ($P < 0,05$) and 1% ($P < 0,01$) level on physical analysis including hardness, cooking loss, color, chemical analysis including antioxidant activity, total phenolic, water content, ash content, fat content, microbiological analysis a total plate number, also had a very significant effect on organoleptic tests including test parameters of color, taste, aroma, and texture of the cork fish burger patty produced, and the effect is not significantly different at the 5% ($P < 0,05$) chemical analysis proteins, and the effect not significantly different at 5% ($P > 0,05$) level on analysis of carbohydrate. The best treatment based on physical, chemical, microbiological and organoleptic acceptance is addition of moringa leaves flour 1,5% on the cork fish burger patty with physical analysis hardness 19,84 N/cm², cooking loss 7,77%, value L* (lightness) 42,62, a* (redness) 1,23, b* (yellowness) 14,04 and overall color value 83.98°hue (Yellow Red), chemical analysis antioxidant activity 23,45%, value of total phenolic 32,94 mg GAE / grams, water content 54,67%, ash content 3,10%, fat content 9,44%, protein content 16,06%, carbohydrates by difference 16,72%, a total plate number 6×10^3 CFU/gram, organoleptic color 4,20 (like), taste 4,00 (like), aroma 3,76 (neutral), texture 3,84 (neutral).

Keywords: *Moringa leaves flour, burger patty, cork fish, antioxidant, protein*