

PENGARUH RASIO TEPUNG LABU KUNING (*Cucurbita moschata* *Durch*) DENGAN TEPUNG BERAS TERHADAP KARAKTERISTIK KUE ARAI PINANG



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Pengaruh Rasio Tepung Labu Kuning (*Cucurbita Moschata*) Dengan Tepung Beras Terhadap Karakteristik Kue Arai Pinang

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ABSTRAK

Penelitian bertujuan untuk mengetahui pengaruh tingkat perbandingan tepung labu kuning dan tepung beras terhadap karakteristik kue arai pinang dan untuk mengetahui tingkat perbandingan terbaik berdasarkan karakteristik kimia kue arai pinang. Rancangan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini adalah A (kontrol), B (penambahan tepung labu kuning 3%), C (penambahan tepung labu kuning 5%), D (penambahan tepung labu kuning 7%), E (penambahan tepung labu kuning 10%). Data yang didapatkan pada penelitian dilakukan analisis statistik secara ANOVA kemudian dilanjutkan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Hasil dari penelitian didapatkan bahwa tingkat perbandingan tepung labu kuning berpengaruh nyata terhadap kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, dan total karotenoid. Sedangkan tidak berpengaruh nyata terhadap angka lempeng total dan analisis sensori warna, aroma, tekstur dan rasa. Perlakuan terbaik berdasarkan karakteristik kimia terhadap penerimaan produk kue arai pinang dipilih produk terbaik dengan perlakuan E yaitu kue arai pinang dengan perbandingan tepung labu kuning 10 gram dan tepung beras 90 gram dengan nilai kadar air 2,3%, kadar abu 1,99%, kadar lemak 24,6%, kadar protein 4,5%, kadar karbohidrat 66,8%, kadar serat kasar 3,4%, aktivitas antioksidan 37,0%, total karotenoid 4,5 mg/100g, angka lempeng total $3,2 \times 10^2$ CFU/g, dengan nilai rata-rata sensori warna yaitu 3,3 (biasa), aroma 3,3 (biasa), tekstur 4 (suka), dan rasa 3,9 (suka).

Kata Kunci – tepung labu kuning, kue arai pinang, karotenoid, karakteristik

The Effect of the Ratio of Pumpkin Flour (*Cucurbita Moschata*) With Rice Flour on Characteristics of Arai Pinang Chips

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ABSTRACT

The aim of the study was to determine the effect of the ratio of pumpkin flour and rice flour on the characteristics of the arai pinang chips and to determine the best level of comparison based on the chemical characteristics of the arai pinang chips. The design in this study used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (control), B (addition of pumpkin flour 3%), C (addition of pumpkin flour 5%), D (addition of pumpkin flour 7%), E (addition of pumpkin flour 10%). The data obtained in the study were statistically analyzed using ANOVA and then continued with *Duncan's New Multiple Range Test* (DNMRT) analysis at the 5% level. The results of the study showed that the ratio of pumpkin flour had a significant effect on water content, ash content, fat content, protein content, carbohydrate content, crude fiber content, antioxidants activity, and total carotenoids. While no significant effect on the total plate number and sensory analysis of color, aroma, texture and taste. The best treatment based on chemical characteristics on the acceptance of arai pinang chips products was selected the best product with treatment E, namely arai pinang chips a ratio of 10 grams of pumpkin flour and 90 grams of rice flour with a water content value of 2.3%, ash content 1.99%, fat content 24.6%, protein content 4.5%, carbohydrate content 66.8%, crude fiber content 3.4%, antioxidant content 37.0%, carotenoid content 4.5 mg/100g, total plate number 3.2×10^2 CFU/g, with an average color sensory value of 3.3 (ordinary), aroma 3.3 (ordinary), texture 4 (like), and taste 3.9(like).

Keywords – pumpkin flour, arai pinang chips, carotenoids, characteristics