

**PENGARUH PENAMBAHAN BUBUK DAUN SINGKAI
(*Paronema canescens* JACK) TERHADAP KARAKTERISTIK
CRACKERS**

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Pengaruh Penambahan Bubuk Daun Sungkai (*Peronema canescens* JACK) Terhadap Karakteristik Crackers

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ABSTRAK

Penelitian bertujuan untuk mempelajari pengaruh penambahan bubuk daun sungkai terhadap karakteristik crackers yang dihasilkan. Rancangan pada penelitian ini Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang dilakukan pada penelitian ini adalah A (kontrol), B (penambahan bubuk daun sungkai 1%), C (penambahan bubuk daun sungkai 2%), D (penambahan bubuk daun sungkai 3%), E (penambahan bubuk daun sungkai 4%). 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 penambahan bubuk daun sungkai dengan berbagai macam konsentrasi pada crackers berpengaruh nyata terhadap kadar air, kadar protein, kadar lemak, kadar abu, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, total fenol, asam lemak bebas, uji kekerasan, uji organoleptik (rasa, warna, an aroma). Tetapi tidak memberikan pengaruh nyata terhadap uji organoleptik (tekstur). Perlakuan terbaik berdasarkan sifat kimia dan organoleptik adalah perlakuan C (penambahan bubuk daun sungkai 2%) dengan kadar air (4,65%), kadar protein (6,67%), kadar lemak (18,28%), kadar abu (1,00%), kadar karbohidrat (68,76%), kadar serat kasar (1,47%), aktivitas antioksidan (36,32%), fenolik (60,39 mg GAE/g), asam lemak bebas (0,36%), klorofil total (36,26%), angka lempeng total ($7,0 \times 10^3$), kekerasan (60,44 N/cm²), dan uji organoleptik meliputi warna 4,15 (suka), aroma 3,85 (suka), rasa 3,80 (suka), dan tekstur 3,80 (suka).

Kata Kunci : daun sungkai, crackers, antioksidan

Effect Of Adding Sungkai Leaf Powder (*Peronema canescens* JACK) On The Characteristics Of Crackers

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ABSTRACT

The aim of this study was to study the effect of adding sungkai leaf powder to the characteristics of the resulting crackers. The design in this study was Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (control), B (addition of 1% sungkai leaf powder), C (addition of sungkai leaf powder 2%), D (addition of sungkai leaf powder 3%), E (addition of 4% sungkai leaf powder). 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 addition of sungkai leaf powder with various concentrations in crackers had a significant effect on moisture content, protein content, fat content, ash content, carbohydrate content, crude fiber content, antioxidant activity, total phenol, free fatty acids, hardness test, organoleptic test (taste, color, and aroma). But it did not give a real effect on the organoleptic test (texture). The best treatment based on chemical and organoleptic properties was treatment C (addition of 2% sungkai leaf powder) with water content (4,65%), protein content (6,67%), fat content (18,28%), ash content (1,00%), carbohydrate content (68,76%), crude fiber content (1,47%), antioxidant activity (36,32%), phenolic (60,38 mg GAE/g), free fatty acids (0,36%), chlorophyll total (36,26%), total plate number ($7,0 \times 10^3$), hardness (60,44 N/cm²), and organoleptic tests include color 4,15 (like), aroma 3,85 (like), taste 3,80 (like), and texture 3,80 (like).

Keywords - sungkai leaf, crackers, antioxidant

