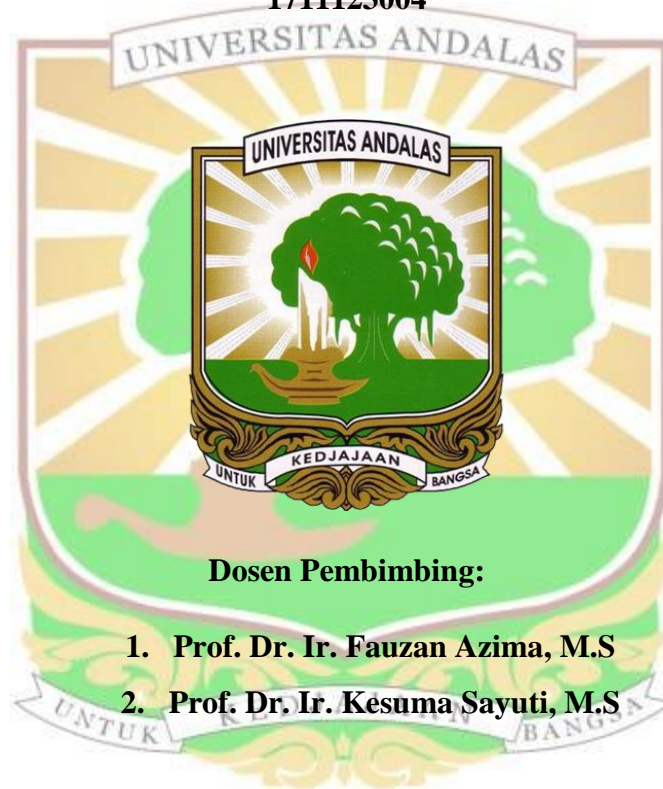


**PENGARUH PENAMBAHAN BUBUK CASSIA VERA  
(*Cinnamomum burmannii*) TERHADAP KARAKTERISTIK  
FISIKOKIMIA DAN ORGANOLEPTIK *FOOD BAR* BERBAHAN  
DASAR UBI JALAR UNGU (*Ipomoea batatas* L.) DAN KACANG  
MERAH (*Phaseolus vulgaris* L.)**

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**Pengaruh Penambahan Bubuk Cassia Vera (*Cinnamomum burmanni*) Terhadap Karakteristik Fisikokimia Dan Organoleptik *Food Bar* Berbahan Dasar Ubi Jalar Ungu (*Ipomoea batatas* L.) Dan Kacang Merah (*Phaseolus vulgaris* L.)**

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**ABSTRAK**

Tujuan penelitian ini adalah mengetahui karakteristik fisikokimia *food bar* Ubi Jalar Ungu dan kacang merah dengan penambahan bubuk cassia vera dan mengetahui formulasi dengan perlakuan yang tepat. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan tiga kali ulangan. Analisis data menggunakan *Analysis Of Variant* (ANOVA) dan hasil yang berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's New Multiple Range Test*) pada taraf 5%. Pengamatan yang dilakukan adalah uji kekerasan (*hardness*), kadar air, kadar abu, kadar lemak, kadar protein, kadar serat kasar, kadar karbohidrat, aktivitas antioksidan, nilai energi dan uji organoleptik (aroma, rasa, warna dan tekstur). Perlakuan terbaik yang diperoleh pada pemberian bubuk cassia vera sebesar 1,10%. Hasilnya adalah nilai kekerasan *food bar* sebesar 84,48 N/Cm<sup>2</sup>, kadar air 12,37%, kadar abu 1,45%, kadar lemak 16,78%, kadar protein 12,65%, kadar serat kasar 6,72%, kadar karbohidrat 56,65%, aktivitas antioksidan 52,62% inhibisi, nilai energi 445,60 kkal/100g. Hasil dari uji organoleptik didapatkan aroma 3,95; rasa 4,05; warna 3,75; tekstur 3,55.

**Kata Kunci: *Food bar*, Karakteristik, cassia vera, Ubi Jalar Ungu, Kacang Merah, Antioksidan.**

# The Effect of Cinnamon Powder Addition in Physicochemical Characteristics And Organoleptic Properties on Taro and Red Bean Food Bar

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## ABSTRACT

The aim of the research to determine the physicochemical characteristics of *food bar* made from taro and red bean with the addition of cassia vera powder and to determine the formulation with proper treatment. The research design was a completely randomized design (CRD) with five treatments and three replications. Analyzing data used Analysis of Variant (ANOVA) and the results were significantly different, followed by the DNMRT (Duncan's New Multiple Range Test) test at the 5% level. Based on results, the best treatment in this research is 1,10% addition of cinnamon powder. The results of *food bar* are hardness level 84,48 N/Cm<sup>2</sup>, *food bar* moisture content 12,37%, ash content 1,45%, fat 16,78%, protein 12,65%, crude fiber 6,72%, carbohydrate 56,65%, antioxidant activity 52,62% inhibition and energy 445,60 kkal/100g. The results of organoleptic test showed that aroma was 3,95. taste 4,05. colour 3,75. texture 3,55.

**Keywords :** *Food bar*, Characteristics, Cassia vera, Taro, Red Bean, Antioxidant

