

**PENGARUH PENAMBAHAN BUBUK DAUN KELOR (*Moringa oleifera*)  
TERHADAP KARAKTERISTIK *CRACKERS* DARI MOCAF (*MODIFIED  
CASSAVA FLOUR*)**



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# **Pengaruh Penambahan Bubuk Daun Kelor (*Moringa oleifera*) Terhadap Karakteristik *Crackers* dari Mocaf (*Modified Cassava Flour*)**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun kelor terhadap karakteristik *crackers*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan yaitu penambahan bubuk daun kelor 0% (A), 3% (B), 6% (C), 9% (D), 12% (E) dan 3 kali pengulangan. Data hasil penelitian dianalisis dengan *Analysis of Variance* (Anova) dan jika berbeda dilanjutkan dengan uji *Duncan's Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk daun kelor terhadap karakteristik *crackers* Mocaf berpengaruh nyata terhadap kadar air, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, organoleptik warna, aroma, tekstur, dan rasa, tetapi tidak berpengaruh nyata terhadap kadar abu dan aktivitas antioksidan. Produk *crackers* yang terbaik berdasarkan analisis kimia dan uji organoleptik adalah penambahan bubuk daun kelor 9% dengan kadar air 7,30%, kadar abu 2,93%, kadar protein 4,73%, kadar lemak 21,47%, kadar karbohidrat 63,02%, kadar serat kasar 6,07%, aktivitas antioksidan 21,21%, warna 3,70 (suka), aroma 3,20 (biasa), rasa 3,05 (biasa), dan tekstur 3,00 (biasa).

**Kata kunci:** *crackers*, bubuk daun kelor, Mocaf

# The Effect of Adding Moringa Leaf Powder (*Moringa oleifera*) On the Characteristics of Crackers from Mocaf (Modified Cassava Flour)

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## ABSTRACT

This research aimed to determine the effects of moringa leaf powder adding (*Moringaoleifera*) on the characteristics of crackers. This study used Completely Randomized Design (CRD) with 5 treatments of the addition of moringa leaf powder 0% (A), 3% (B), 6% (C), 9% (D), 12% (E), and 3 replications. The result of data research was analyzed by Analysis of Variance (Anova) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significant level. This research showed that the addition of moringa leaf powder significantly affected on moisture content, fat content, protein content, carbohydrate content, crude fiber content, the organoleptic of color, smell, and taste, but didn't significantly affect on ash content, and antioxidant activity. The proper crackers product based on chemical tests and organoleptic tests was the addition of moringa leaf powder 9% with moisture content 7.62%, ash content 2.93 %, protein content 4.85%, fat content 21.47%, carbohydrate content 63.11%, crude fiber content 6.07%, antioxidant activity 21.21%, color 3.70 (like), smell 3.20 (neutral), texture 3.05 (neutral), and taste 3.00 (neutral).

**Keywords:** crackers, moringa leaf powder, Mocaf

