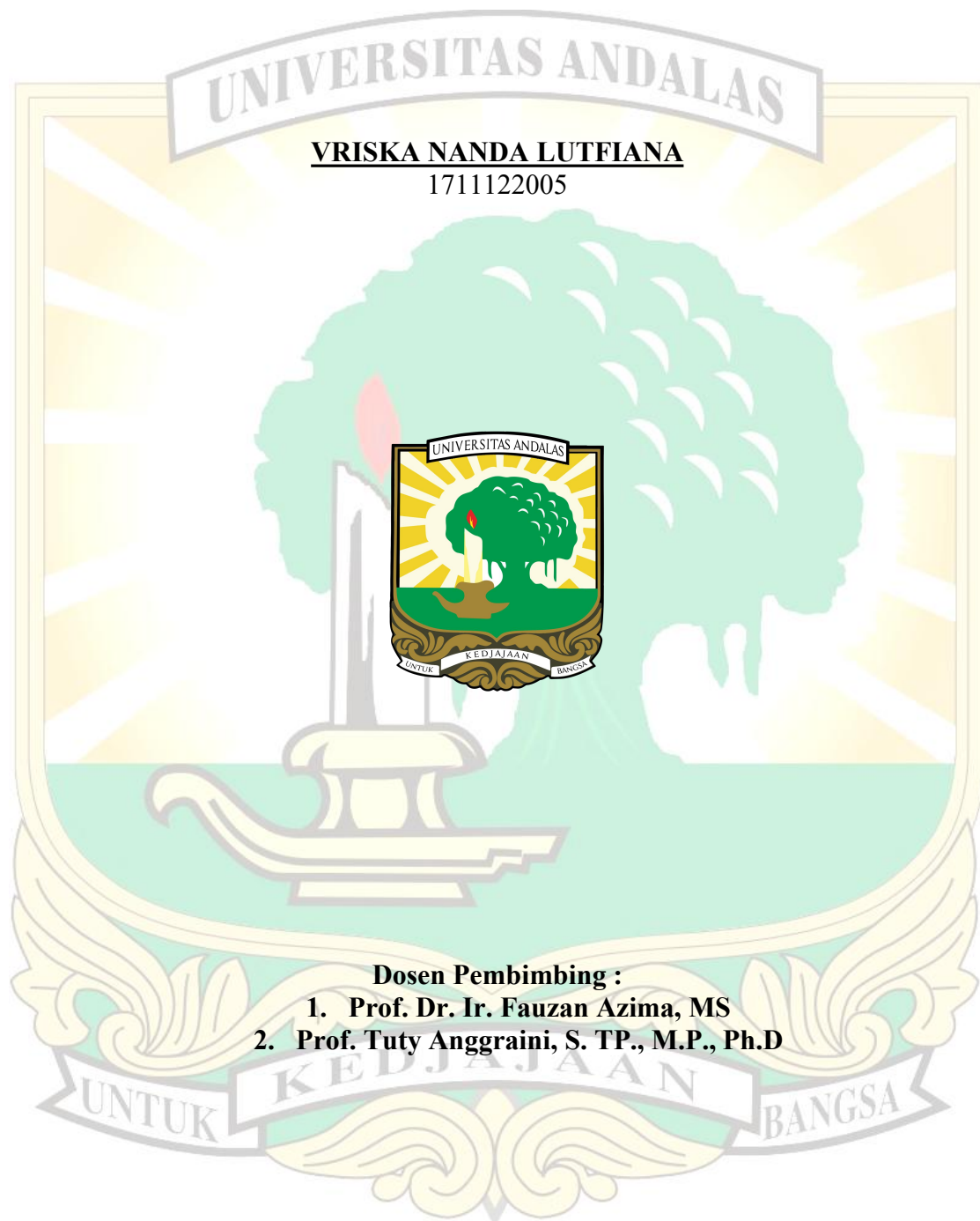


**PENGARUH PENAMBAHAN BUBUK KULIT KAYU MANIS  
(*Cassia vera*) TERHADAP KUALITAS KUE KAREH - KAREH**



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**FAKULTAS TEKNOLOGI PERTANIAN  
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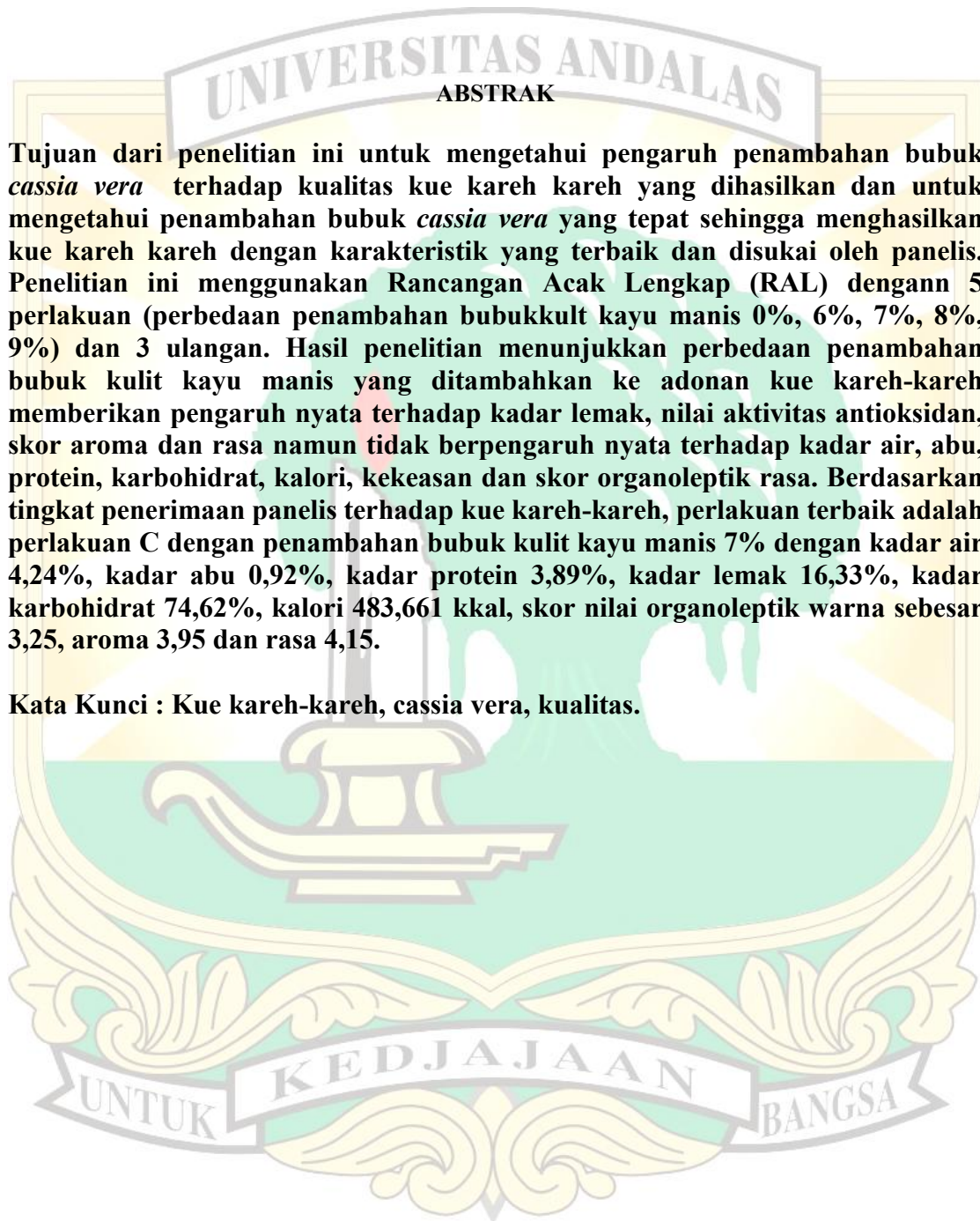
Pengaruh Penambahan Bubuk Kulit Kayu Manis (*Cassia vera*) terhadap Kualitas Kue Kareth-Kareth

Vriska Nanda Lutfiana, Fauzan Azima, Tuty Angraini

UNIVERSITAS ANDALAS  
ABSTRAK

Tujuan dari penelitian ini untuk mengetahui pengaruh penambahan bubuk *cassia vera* terhadap kualitas kue kareth kareth yang dihasilkan dan untuk mengetahui penambahan bubuk *cassia vera* yang tepat sehingga menghasilkan kue kareth kareth dengan karakteristik yang terbaik dan disukai oleh panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbedaan penambahan bubuk kulit kayu manis 0%, 6%, 7%, 8%, 9%) dan 3 ulangan. Hasil penelitian menunjukkan perbedaan penambahan bubuk kulit kayu manis yang ditambahkan ke adonan kue kareth-kareth memberikan pengaruh nyata terhadap kadar lemak, nilai aktivitas antioksidan, skor aroma dan rasa namun tidak berpengaruh nyata terhadap kadar air, abu, protein, karbohidrat, kalori, kekeasan dan skor organoleptik rasa. Berdasarkan tingkat penerimaan panelis terhadap kue kareth-kareth, perlakuan terbaik adalah perlakuan C dengan penambahan bubuk kulit kayu manis 7% dengan kadar air 4,24%, kadar abu 0,92%, kadar protein 3,89%, kadar lemak 16,33%, kadar karbohidrat 74,62%, kalori 483,661 kkal, skor nilai organoleptik warna sebesar 3,25, aroma 3,95 dan rasa 4,15.

**Kata Kunci :** Kue kareth-kareth, *cassia vera*, kualitas.



# Effect of the Addition of Sweet Leather Powder (*Cassia vera*) on the Quality of the Kareh-Kareh Cake

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## ABSTRACT

This research aimed to determine the effect of adding cassia vera powder on the quality of the kareh kareh cake and to determine the appropriate addition of cassia vera powder to produce kareh kareh cake with the best characteristics and acceptance rates from panelists. This research using Completely Randomized Design (CRD) with 5 treatments (differences in the addition of cassia vera powder 0%, 6%, 7%, 8%, 9%) and 3 replications. The results showed that the difference in the addition of cassia vera powder added to the kareh-kareh cake dough had a significant effect on fat content, antioxidant activity values, aroma and taste scores but had no significant effect on moisture, ash, protein, carbohydrate, calorie content. taste organoleptic score. Based on the level of panelist acceptance of the kareh-kareh cake, the best treatment was treatment C with the addition of 7% cassia vera powder with a moisture content of 4.24%, an ash content of 0.92%, a protein content of 3.89%, a fat content of 16.33. %, carbohydrate content of 74.62%, calories 483.661 kcal, color organoleptic score of 3.25, aroma 3.95 and taste of 4.15.

*Keyword* : kareh-kareh cake, cassia vera, quality

