

PENGARUH PENAMBAHAN BUBUK DAUN KELOR (*Moringa oleifera* L.) TERHADAP KARAKTERISTIK KERUPUK PANGSIT BERBAHAN DASAR TERIGU, TAPIOKA DAN MOCAF (*Modified Cassava Flour*)

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PENGARUH PENAMBAHAN BUBUK DAUN KELOR (*Moringa oleifera* L.) TERHADAP KARAKTERISTIK KERUPUK PANGSIT BERBAHAN DASAR TERIGU, TAPIOKA DAN MOCAF (*Modified Cassava Flour*)



Skripsi

*Sebagai Salah Satu Syarat Memperoleh
Gelar Sarjana Teknologi Pertanian*

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Pengaruh Penambahan Bubuk Daun Kelor (*Moringa oleifera* L.) terhadap Karakteristik Kerupuk Pangsit Berbahan Dasar Terigu, Tapioka dan MOCAF (*Modified Cassava Flour*)

Alif Fauzan, Kesuma Sayuti, Rina Yenrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun kelor (*Moringa oleifera* L.) terhadap karakteristik kerupuk pangsit berbahan dasar terigu, tapioka dan MOCAF dan mengetahui formulasi terbaik berdasarkan karakteristik fisiko kimia dan organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data dilakukan dengan Analysis of Variance (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan yang digunakan dalam penelitian ini adalah penambahan bubuk daun kelor A (0%), B (1%), C (2%), D (3%), dan E (4%). Hasil penelitian menunjukkan bahwa penambahan bubuk daun kelor berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, aktivitas antioksidan, flavonoid, total klorofil, bilangan peroksida, daya serap minyak, uji kekerasan, volume pengembangan, organoleptik warna, dan organoleptik rasa, akan tetapi berpengaruh tidak nyata terhadap organoleptik aroma dan organoleptik tekstur. Formulasi terbaik pembuatan kerupuk pangsit daun kelor yaitu pada penambahan bubuk daun kelor 3%, dengan hasil organoleptik warna 3,00 (biasa), aroma 3,50 (suka), rasa 3,80 (suka) dan tekstur 3,70 (suka). Hasil fisiko kimia menunjukkan kadar air (4,19%), kadar abu (3,88%), kadar protein (5,95%), kadar lemak (36,93%), kadar karbohidrat (49,05%), aktivitas antioksidan (18,66%), flavonoid (0,1034 mgQE/g), total klorofil (0,0709 mg/L), bilangan peroksida (6,33 meqO₂/Kg), daya serap minyak (30,48%), uji kekerasan (35,97 N/cm²) dan volume pengembangan (9,22%).

Kata Kunci : Bubuk daun kelor, antioksidan, karakteristik, kerupuk pangsit

The Effect of Addition Moringa Leaves Powder (*Moringa oleifera* L.) on the Characteristic of Dumplings Crackers with Materials Wheat Flour, Tapioca and MOCAF (*Modified Cassava Flour*)

Alif Fauzan, Kesuma Sayuti, Rina Yenrina

ABSTRACT

This research was aimed to determine the effect of addition Moringa leaves powder (*Moringa oleifera* L.) on the characteristics of the dumplings crackers with materials wheat flour, tapioca and MOCAF and to obtain the best formulation based on physicochemical and organoleptic characteristics. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The treatment used in this research was A (0%), B (1%), C (2%), D (3%) and E (4%). The results showed that the addition moringa leaves powder had a significant effect on moisture content, ash content, protein content, fat content, carbohydrate content, antioxidant activity, flavonoid, total chlorophyll, peroxide value, oil absorption, analysis hardness, the swelling volume, color organoleptic, and taste organoleptic, but had no significant effect on flavor organoleptic and texture organoleptic. The best formulation for making moringa leaves dumplings crackers was in treatment with the addition of moringa leaves powder 3%, with organoleptic results of color 3,00 (neutral), flavor 3,50 (like), taste 3,80 (like) and texture 3,70 (like). The physicochemical results showed a moisture content (4,19%), ash content (3,88%), protein content (5,95%), fat content (36,93%), carbohydrate content (49,05%), antioxidant activity (18,66%), flavonoid (0,1034 mgQE/g), total chlorophyll (0,0709 mg/L), peroxide value (6,33 meqO₂/Kg), oil absorption (30,48%), analysis hardness (35,97 N/cm²) and the swelling volume (9,22%).

Keywords : Moringa leaves powder, antioxidant, characteristics, dumplings crackers