

**PENGARUH PENAMBAHAN EKSTRAK CASSIA VERA
TERHADAP KARAKTERISTIK *CRACKERS* DARI
CAMPURAN TEPUNG PISANG BATU dan
TEPUNG LABU KUNING**

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Pengaruh Penambahan Ekstrak Cassia Vera Terhadap Karakteristik *Crackers* dari Campuran Tepung Pisang Batu dan Tepung Labu Kuning

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ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh penambahan ekstrak cassia vera dan mengetahui karakteristik terbaik terhadap produk *crackers* dari campuran tepung pisang batu dan tepung labu kuning. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) terdiri dari 5 perlakuan perbedaan konsentrasi ekstrak cassia vera dengan 3 pengulangan. Perlakuan dalam penelitian produk *crackers* ini konsentrasi 0%, 0,15%, 0,20%, 0,25%, dan 0,30%. Analisis dan pengamatan yang dilakukan terhadap bahan baku dan produk *crackers* yaitu meliputi; kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kandungan energi, aktivitas antioksidan, aktivitas air (Aw), pengaruh terhadap kadar gula darah, tingkat kekerasan, angka lempeng total, total kapang, dan uji organoleptik. Hasil penelitian menunjukkan bahwa penambahan ekstrak cassia vera berpengaruh nyata terhadap karakteristik kandungan kadar lemak, karbohidrat, kandungan energi, aktivitas antioksidan, tingkat kekerasan, warna dan tekstur pada pengujian organoleptik *crackers*. Produk *crackers* terbaik terdapat pada perlakuan B yaitu penambahan ekstrak cassia vera konsentrasi 0,15%. Karakteristik kimia produk perlakuan B adalah kadar air 10,47%, kadar abu 3,56%, kadar protein 4,68%, kadar lemak 25,10%, kadar karbohidrat 53,06%, kandungan energi 42,15 kalori per 100 gram bahan, aktivitas antioksidan 36,02% pada 100 ppm, aktivitas air 0,443, nilai kekerasan 6,67 N/cm², angka lempeng total $2,3 \times 10^4$ cfu/g, total kapang $1,0 \times 10^1$ cfu/g, nilai organoleptik warna 3,90, rasa 3,75, tekstur 4,15, dan aroma 3,65.

Kata Kunci — tepung pisang batu, tepung labu kuning, ekstrak cassia vera, *crackers*

Effect of Addition of Cassia Vera Extract on the Characteristics of *Crackers* from a Mixture of Stone Plantain Flour and Pumpkin Flour

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ABSTRACT

The purpose of this study was to determine the effect of adding cassia vera extract and to determine the best characteristics of crackers products from a mixture of banana stone flour and pumpkin flour. This study used a completely randomized design (CRD) consisting of 5 treatments of different concentrations of cassia vera extract with 3 repetitions. The treatments in this research were 0%, 0.15%, 0.20%, 0.25%, and 0.30% concentrations of crackers. Analysis and observations made on raw materials and crackers products include; moisture content, ash content, protein content, fat content, carbohydrate content, energy content, antioxidant activity, water activity (Aw), effect on blood sugar levels, hardness level, total plate count, total mold, and organoleptic tests. The results showed that the addition of cassia vera extract had a significant effect on the characteristics of fat content, carbohydrates, energy content, antioxidant activity, hardness, color and texture on organoleptic testing of crackers. The best crackers product was found in treatment B, namely the addition of 0.15% concentration of cassia vera extract. The chemical characteristics of treatment B are water content 10.47%, ash content 3.56%, protein content 4.68%, fat content 25.10%, carbohydrate content 53.06%, energy content 42.15 calories per 100 grams. material, antioxidant activity 36.02% at 100 ppm, water activity 0.443, hardness value 6.67 N/cm², total plate number 2.3×10^4 cfu/g, total mold 1.0×10^1 cfu/g, organoleptic value color 3.90, taste 3.75, texture 4.15, and aroma 3.65.

Keywords — stone plantain flour, pumpkin flour, cassia vera extract, crackers

