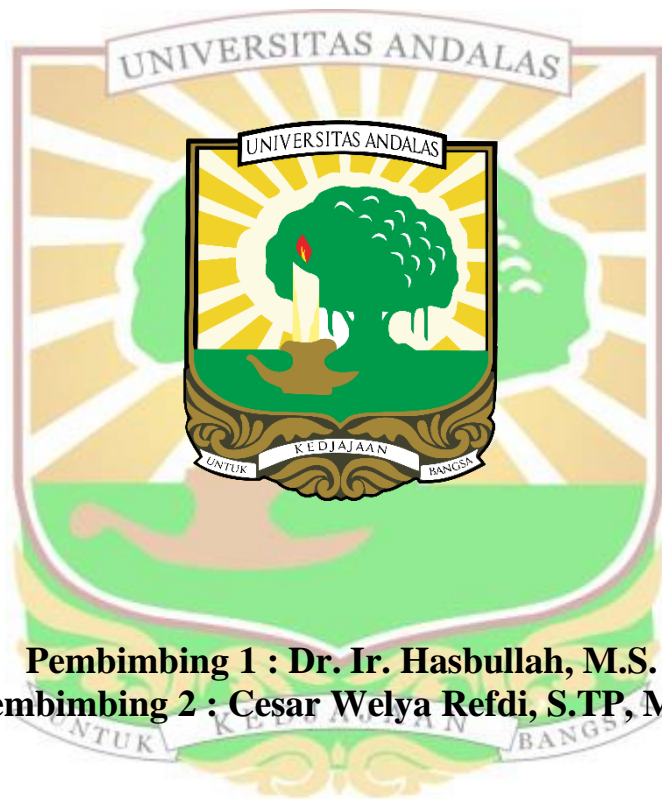


**PENGARUH PENAMBAHAN BUBUK BUNGKIL KELAPA
TERHADAP KARAKTERISTIK KUE BANGKIT**

NURUL FITRI
1811121006



Pembimbing 1 : Dr. Ir. Hasbullah, M.S.
Pembimbing 2 : Cesar Welya Refdi, S.TP, M.Si

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

**PENGARUH PENAMBAHAN BUBUK BUNGKIL KELAPA
TERHADAP KARAKTERISTIK KUE BANGKIT**

NURUL FITRI
1811121006



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2023**

PENGARUH PENAMBAHAN BUBUK BUNGKIL KELAPA TERHADAP KARAKTERISTIK KUE BANGKIT

Nurul Fitri, Hasbullah, Cesar Welya Refdi

ABSTRAK

Bungkil kelapa merupakan hasil samping pengolahan *virgin coconut oil* (VCO) yang memiliki kandungan protein yang cukup tinggi. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk bungkil kelapa terhadap karakteristik kue bangkit. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan bubuk bungkil kelapa 5%, 10%, 15%, 20%, dan 25% dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk bungkil kelapa terhadap karakteristik kue bangkit berbeda nyata pada kadar air, kadar abu, protein, lemak, serat kasar, karbohidrat, asam lemak bebas, tingkat kekerasan, serta organoleptic pada parameter aroma dan tekstur dan berbeda tidak nyata pada organoleptik rasa dan warna. Produk terbaik berdasarkan uji organoleptik yaitu kue bangkit dengan penambahan bubuk bungkil kelapa 15%. Analisis kimia kue bangkit dengan penambahan bubuk bungkil kelapa sebanyak 15% adalah kadar air 5,11%, kadar abu 1,05%, protein 3,30%, lemak 5,31%, serat kasar 1,28%, karbohidrat 85,24%, asam lemak bebas 0,88%, tingkat kekerasan 25,35 N/cm² dan angka lempeng total $1,33 \times 10^3$ CFU/g. Serta penerimaan panelis terhadap warna 4,15 (suka), aroma 3,85 (suka), tekstur 3,85 (suka), rasa 3,95 (suka).

Kata Kunci : bubuk bungkil kelapa, kue bangkit, karakteristik, tepung sagu

THE EFFECT OF ADDITION OF COCONUT MEAL POWDER TO THE CHARACTERISTICS BANGKIT COOKIES

Nurul Fitri, Hasbullah, Cesar Welya Refdi

ABSTRACT

Coconut meal is a side product of processing virgin coconut oil (VCO) which has a fairly high protein content. This study aims to study the effect of the addition of coconut meal powder on the characteristics of the bangkit cookies. This study used a completely randomized design with 5 treatments, namely the addition of 5%, 10%, 15%, 20%, and 25% coconut meal powder with 3 replications. The data obtained were analyzed statistically using ANOVA (Analysis of Variance) and if they were significantly different, they were continued with the DNMRT (Duncan's News Multiple Range Test) at 5% significance level. The results showed that the addition of coconut meal powder to the characteristics of the bangkit cookies had significant differences in moisture content, ash content, protein, fat, crude fiber, carbohydrates, free fatty acids, level of hardness, and organoleptic in aroma and texture and not significantly different in organoleptic taste and color. The best product based on the organoleptic test is a bangkit cookies with the addition of 15% coconut meal powder. Chemical analysis of bangkit cookies with the addition of 15% coconut meal powder is 5.11% water content, 1.05% ash content, 3.01% protein, 5.31% fat, 1.28% crude fiber, 85.52% carbohydrates, 0.88% free fatty acids, 25.35 N/m² hardness level and analysis of microba 1.33×10^3 CFU/g. Sensory value of color 4.15 (likes), aroma 3.85 (likes), texture 3.85 (likes), taste 3.95 (likes).

Keywords : coconut meal powder, bangkit cookies, characteristic, sago flour