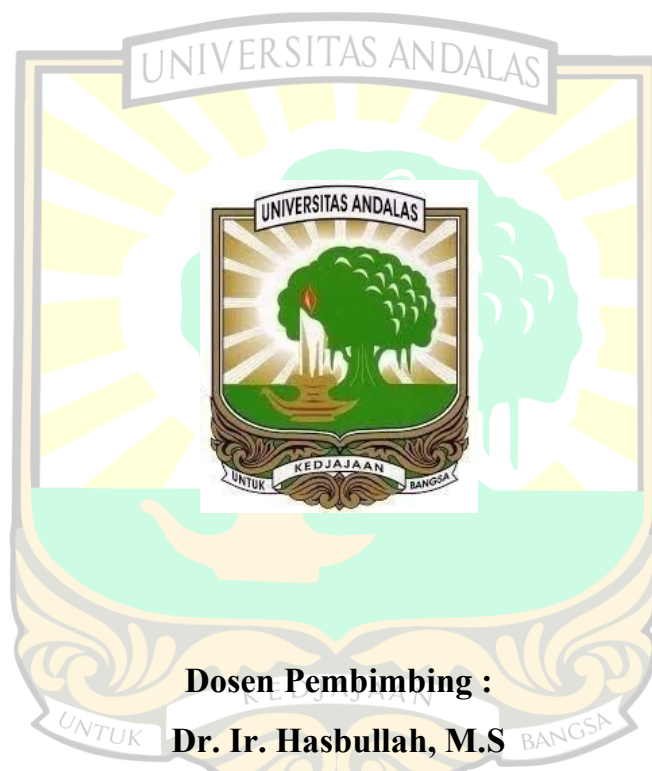


**PENGARUH PERBANDINGAN BUNGKIL KELAPA DAN
TEPUNG KETAN PUTIH TERHADAP KARAKTERISTIK
KUE SAGON**

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Pengaruh Perbandingan Bungkil Kelapa Dan Tepung Ketan Putih Terhadap Karakteristik Kue Sagon

Yulia Resti Pratiwi, Hasbullah, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan konsentrasi perbandingan bungkil kelapa dan tepung ketan putih terhadap karakteristik kue sagon dan untuk mengetahui konsentrasi perbandingan bungkil kelapa dan tepung ketan putih terbaik berdasarkan Analisis fisik, analisis kimia dan sensori. Desain eksperimental yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu perbandingan bungkil kelapa dan tepung ketan putih dengan konsentrasi A (0 % : 100%), B (10% : 90%), C (20% : 80%), D (30% : 70%), dan E (40% : 60%). Data yang diperoleh dianalisis menggunakan analysis of Variance (Anova) yang diikuti dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan bungkil kelapa dan tepung ketan putih memberikan pengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, kadar asam lemak bebas, uji kekerasan, angka lempeng total, dan nilai organoleptik pada warna, aroma, dan rasa namun tidak memberikan pengaruh berbeda nyata terhadap organoleptik tekstur. Perlakuan terbaik berdasarkan mutu organoleptik yang didapatkan pada penelitian ini adalah perlakuan D (tepung ketan putih 70% : bubuk bungkil kelapa 30%) dengan nilai rata-rata kadar air 3,21%, kadar abu 2,11, kadar protein 7,03%, kadar lemak 10,90%, kadar karbohidrat 76,77%, kadar serat kasar 4,24, kadar asam lemak bebas 0,14%, nilai kekerasan 93,18 N/cm², angka lempeng total $8,8 \times 10^3$ koloni/gram, serta penerimaan organoleptik terhadap kue sagon (bubuk bungkil kelapa dan tepung ketan putih) dengan nilai rata-rata warna 4,20 (suka), aroma 3,80 (suka), rasa 4,00 (suka) dan tekstur 3,70 (suka).

Kata kunci : bungkil kelapa, tepung ketan putih, kue sagon, karakteristik kue sagon

The Effect Of Coconut Oilcake And White Glutinous Rice Flour Ratio On The Characteristics Of Sagon Cake

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ABSTRACT

This study aims to determine the effect of different concentrations of coconut oilcake and white glutinous rice flour on the characteristics of sagon cake and to determine the best concentration of coconut oilcake and white glutinous rice flour based on physical analysis, chemical analysis and sensory. The experimental design used was a Completely Randomized Design (CRD) with 5 treatments and 3 replicates, namely the comparison of coconut oilcake and white glutinous rice flour with concentrations A (0%: 100%), B (10%: 90%), C (20%: 80%), D (30%: 70%), and E (40%: 60%). The data obtained were analyzed using Analysis of Variance (Anova) followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the comparison of coconut oilcake and white glutinous rice flour gave a significant effect on moisture content, ash content, protein content, fat content, carbohydrate content, crude fiber content, free fatty acid content, hardness test, total plate number, and organoleptic values on color, aroma, and taste but did not give a significantly different effect on organoleptic texture. The best treatment based on organoleptic quality obtained in this study was treatment D (70% white glutinous rice flour: 30% coconut cake powder) with an average value of moisture content of 3.21%, ash content of 2.11, protein content of 7.03%, fat content of 10.90%, carbohydrate content of 76.77%, crude fiber content of 4.24, free fatty acid content of 0.14%, hardness value of 93.18 N/cm², total plate number of 8.8×10^3 colonies/gram, and organoleptic acceptance of sagon cake (coconut oilcake powder and white glutinous rice flour) with an average value of color 4.20 (like), aroma 3.80 (like), taste 4.00 (like) and texture 3.70 (like).

Keywords: coconut meal, white glutinous rice flour, sagon cake, characteristics