

**PENGARUH PENAMBAHAN AMPAS KELAPA  
(*Cocos nucifera* L.) TERHADAP KARAKTERISTIK KIPANG  
KETAN PUTIH**

**PUTRI RAMADANI**

**1911123022**



**Pembimbing 1: Prof. Dr. Ir. Kesuma Sayuti, M.S**

**Pembimbing 2 : Cesar Welya Refdi, S.T.P., M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS**

**2023**

# **PENGARUH PENAMBAHAN AMPAS KELAPA (*Cocos nucifera* L.) TERHADAP KARAKTERISTIK KIPANG KETAN PUTIH**

Putri Ramadani, Kesuma Sayuti, Cesar Welya Refdi

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas kelapa terhadap karakteristik kipang ketan putih dan untuk mengetahui penambahan ampas kelapa yang terbaik berdasarkan uji organoleptik dan kimia pada kipang ketan putih. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 6 perlakuan dan 3 kali ulangan. Perlakuan yang diberikan pada penelitian ini yaitu A (penambahan ampas kelapa 0%), B (penambahan ampas kelapa 5%), C (penambahan ampas kelapa 10%), D (penambahan ampas kelapa 15%), E (penambahan ampas kelapa 20%), dan F (penambahan ampas kelapa 25%). Data penelitian dianalisis secara statistik dengan Analisis of Variance (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan ampas kelapa berpengaruh nyata terhadap analisis kadar air, protein, lemak, karbohidrat, serat kasar, total gula, indeks glikemik dan organoleptik terhadap warna, rasa dan kerenyahan produk. Namun berpengaruh tidak nyata pada nilai kadar abu, dan organoleptik terhadap aroma. Perlakuan terbaik berdasarkan analisis kimia uji organoleptik, analisis fisik, kimia kipang ketan putih dengan penambahan ampas kelapa adalah perlakuan F (penambahan ampas kelapa 25%) dengan nilai rata-rata karakteristik sebagai berikut : kadar air (6,44%), kadar abu (0,93%), lemak (13,4%), protein (3,17%), karbohidrat (75,73%), serat kasar (4,47%), indeks glikemik (67,92%) dan nilai penerimaan organoleptik dengan rata-rata parameter kesukaan panelis terhadap warna 3,83 (suka), aroma 4,23 (suka), rasa 4,33 (suka) dan kerenyahan 4,23 (suka).

**Kata Kunci** : ampas kelapa, karakteristik, ketan putih, kipang, indeks glikemik.

# **PENGARUH PENAMBAHAN AMPAS KELAPA (*Cocos nucifera* L.) TERHADAP KARAKTERISTIK KIPANG KETAN PUTIH**

*The Effect of Coconut Residue (*Cocos nucifera* L.) Addition on the Characteristics of White Glutinous Sticky Rice Kipang*

Putri Ramadani, Kesuma Sayuti, Cesar Welya Refdi

## **ABSTRACT**

**This study aimed to determine the effect of coconut residue addition on the characteristics of white glutinous sticky rice kipang and to identify the optimal level of coconut residue addition based on organoleptic, and chemical tests on the white glutinous sticky rice kipang. The research was designed using a Completely Randomized Design (CRD) with 6 treatments and 3 replications. The treatments applied in this study were A (0% coconut residue addition), B (5% coconut residue addition), C (10% coconut residue addition), D (15% coconut residue addition), E (20% coconut residue addition), and F (25% coconut residue addition). The research data were statistically analyzed using Analysis of Variance (ANOVA) and subsequently subjected to Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results of the study showed that the addition of coconut residue significantly affected the analysis of water content, protein, fat, carbohydrates, crude fiber, total sugar, glycemic index, and organoleptic aspects such as color, taste, and crispiness of the product. However, it did not significantly affect the ash content and the organoleptic aspect of the aroma. The best treatment based on analytical chemistry and organoleptic tests, physical and chemical analysis of white glutinous sticky rice kipang with coconut residue addition was treatment F (25% coconut residue addition) with the following characteristic average values: moisture content (4.47%), ash content (0.93%), fat (13.4%), protein (3.17%), carbohydrates (75.73%), crude fiber (4.47%), glycemic index (67.92%), and organoleptic acceptance values with average panelists' preference ratings for color at 3.83 (like), aroma at 4.23 (like), taste 4,33 (like) and crispiness at 4.23 (like).**

**Keywords: coconut residue, characteristic, white glutinous sticky rice, kipang, glycemic index.**