

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

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**FAKULTAS TEKNOLOGI PERTANIAN**

**UNIVERSITAS ANDALAS**

**2023**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas kelapa terhadap karakteristik kipang jagung dan untuk mengetahui penambahan ampas kelapa yang terbaik berdasarkan uji organoleptik, dan kimia pada kipang jagung. 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 2%), C (penambahan ampas kelapa 4%), D (penambahan ampas kelapa 6%), E (penambahan ampas kelapa 8%), dan F (penambahan ampas kelapa 10%). 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 protein, lemak, karbohidrat, serat kasar, total gula, dan organoleptik terhadap warna, rasa dan kerenyahan produk. Namun tidak berpengaruh nyata pada nilai kadar air, abu, dan organoleptik terhadap aroma. Perlakuan terbaik berdasarkan analisis kimia uji organoleptik, analisis kimia kipang jagung dengan penambahan ampas kelapa adalah perlakuan F (penambahan ampas kelapa 15%) dengan nilai rata-rata sebagai berikut : kadar air (8,13%), kadar abu (1,67%), lemak (6,90%), protein (4,04%), karbohidrat (79,27%), serat kasar (4,40%), indeks glikemik (56,35) dan nilai penerimaan organoleptik dengan rata-rata parameter kesukaan panelis terhadap warna 3,77 (suka), aroma 4,07 (suka), dan rasa 4,27 (suka), dan kerenyahan (4,10). Adanya penurunan indeks glikemik dari kipang jagung kontrol dengan kipang jagung dengan penambahan ampas kelapa 10% (terbaik) yang mana kipang jagung kontrol indeks glikemik sebesar 75,31 dan kipang jagung dengan penambahan ampas kelapa 10% sebesar 56,31.

**Kata Kunci :** ampas kelapa, kipang jagung, indeks glikemik, serat kasar, karakteristik

## The Effect Of Coconut Residue (*Cocos nucifera* L.) Addition On The Characteristics Of Corn Kipang

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### ABSTRACT

This study aimed to determine the effect of adding coconut residue on the characteristics of corn kipang and to determine the best addition of coconut residue based on organoleptic and chemical tests on corn kipang. The research design used was a completely randomized design (CRD) with 6 treatments and 3 replications. The treatments given in this study were A (0% addition of coconut residue), B (2% addition of coconut residue), C (4% addition of coconut residue), D (6% addition of coconut residue), E (8% addition of coconut residue), and F (10% addition of coconut residue). The research data were statistically analyzed using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the addition of coconut residue had a significant effect on the analysis of protein, fat, carbohydrate, crude fiber, total sugar, and organoleptic on the color, taste and crispness of the product. However, it did not significantly affect the value of moisture, ash and organoleptic content of the aroma. The best treatment based on chemical analysis of organoleptic tests, chemical analysis of corn kipang with the addition of coconut residue is treatment F (addition of 10% coconut residue) with the following average values: moisture content (8.13%), ash content (1.67%), fat (6.90%), protein (4.04%), carbohydrates (79.27%), crude fiber (4.40%), glycemic index (56.35%) and organoleptic acceptance values with the average panelists' preference for color was 3.77 (liked), aroma 4.07 (liked), and taste 4.27 (liked), and crispness 4.10 (liked). There was a decrease in the glycemic index of the control corn kipang with the corn kipang with the addition of 10% coconut residue (the best), where the glycemic index of the control corn kipang was 75.31 and the corn kipang with the addition of 10% coconut residue was 56.31.

**Key words:** coconut residue, corn kipang, glycemic index, crude fiber, characteristic