

**PENGARUH PERBANDINGAN TEPUNG MOCAF
(*MODIFIED CASSAVA FLOUR*) DENGAN BIJI BUAH
KETAPANG (*Terminalia catappa*, L.) TERHADAP
KARAKTERISTIK *COOKIES***

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Pengaruh Perbandingan Tepung Mocaf (*Modified Cassava Flour*) dengan Biji Buah Ketapang (*Terminalia catappa*, L.) terhadap Karakteristik *Cookies*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung MOCAF dengan biji buah ketapang terhadap karakteristik *cookies* dan mengetahui persentase terbaik dalam pembuatan *cookies* berdasarkan analisis kimia, fisik dan penerimaan organoleptik *cookies*. Rancangan percobaan yang digunakan yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis statistika secara ANOVA dan jika berbeda nyata dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan dalam penelitian ini yaitu A (tepung MOCAF 100% : biji buah ketapang 0%), B (tepung MOCAF 90% : biji buah ketapang 10%), C (tepung MOCAF 80% : biji buah ketapang 20%) dan D (tepung MOCAF 70% : biji buah ketapang 30%) dan perlakuan E (tepung MOCAF 60% : biji buah ketapang 40%). Hasil penelitian menunjukkan bahwa perbandingan tepung MOCAF dengan biji buah ketapang memberikan pengaruh nyata terhadap kadar protein, kadar lemak, nilai energi, kekerasan, asam lemak bebas dan karbohidrat, tetapi tidak berpengaruh nyata terhadap kadar air dan kadar abu. Perlakuan terbaik berdasarkan uji kimia, fisik dan penerimaan organoleptik adalah perbandingan 60% tepung MOCAF dan 40% biji buah ketapang dengan nilai rata-rata sebagai berikut : kadar air 3.22%, kadar abu 3.33%, protein 6.85%, lemak 29.65%, nilai energi 536.95 kkal, kekerasan 360.40 N/cm², asam lemak bebas 0.38%, karbohidrat 56.94%, angka lempeng total 1.6 x 10³ cfu/g, serta penerimaan organoleptik terhadap *cookies* tepung MOCAF dan biji buah ketapang dengan nilai rata-rata warna 3.14, aroma 3.85, rasa 3.51, dan kerenyahan 3.38.

Kata kunci : biji buah ketapang, tepung mocaf, karakteristik, perbandingan *cookies*.

The Comparison Effect of Mocaf Flour (Modified Cassava Flour) and Kapatang Seed (*Terminalia catappa*, L.) on The Characteristic of Cookies

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ABSTRACT

This research was aimed to determine the effect of comparison between Mocaf flour and ketapang seed on the characteristic of cookies and to determine the best percentage between Mocaf flour and ketapang seed to make it of cookies based on chemistry analyzed, physics analyzed and organoleptic tested of cookies. The research had been performed by using factorial completely randomized design, with 5 treatments of cookies and 3 replication. This data was analyzed with ANOVA (analysis of variance) and if the data was significantly different analyzed continued with Duncan's New Multiple Range Test (DNMRT) at the level 5%. The treatments used were A (100% Mocaf flour : 0% Ketapang seed), B (90% Mocaf flour : 10% Ketapang seed), C (80% Mocaf flour : 20% Ketapang seed), D (70% Mocaf flour : 30% Ketapang seed), E (60% Mocaf flour : 40% Ketapang seed). The results showed that the comparison between Mocaf flour and ketapang seed significantly different influence on the protein content, fat content, energy, texture, free fatty acid, and carbohydrate content, but the influence was not differ significantly to moisture content and ash content. The results of organoleptic tests and chemical analyzed show that the product E (60% Mocaf flour : 40% Ketapang seed) was the best product with the average preference of moisture content (3.22%), ash content (3.33%), protein content (6.85%), fat content (29.65%), energy (536.95 kkal), hardness (360.40 N/cm²), free fatty acid (0.38%), carbohydrate content (56.94%), total plate count (1.6 x 10³ cfu/g), and acceptance organoleptic average for colour 3.14, flavour 3.85, taste 3.51, dan brittleness 3.38.

Keywords : ketapang seed, mocaf, characteristic, comparison, cookies.