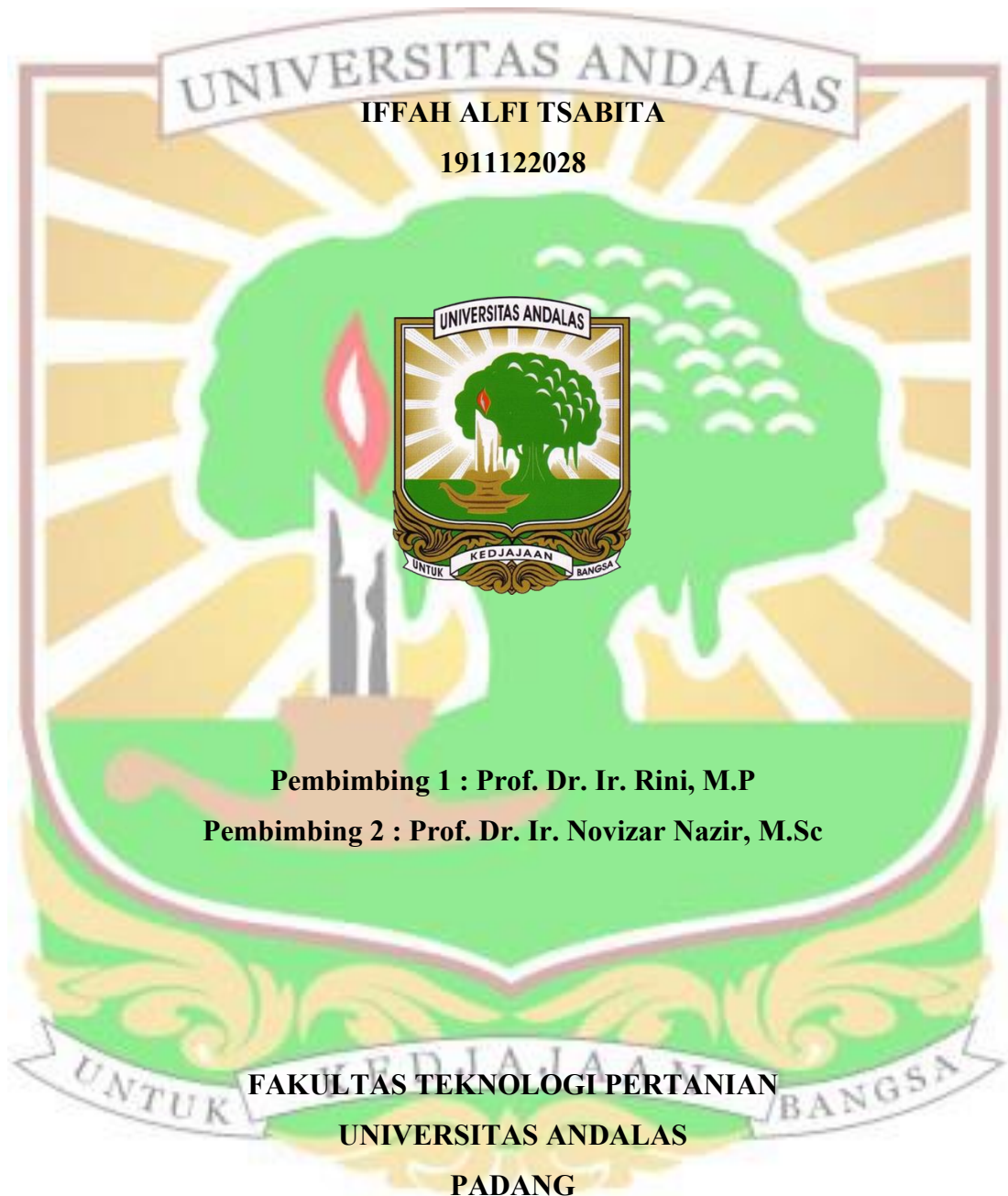


**PENGARUH PENAMBAHAN COCOA LIQUOR TERHADAP
KARAKTERISTIK MARGARIN DARI LEMAK KOKOA DAN
MINYAK KELAPA**



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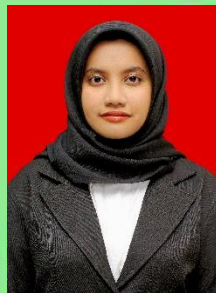
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Skripsi

*Sebagai Salah Satu Syarat Memperoleh
Gelar Sarjana Teknologi Pertanian*

**DEPARTEMEN TEKNOLOGI PANGAN DAN HASIL PERTANIAN
FAKULTAS TEKNOLOGI PERTANIAN**

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2023

Pengaruh Penambahan Cocoa Liquor terhadap Karakteristik Margarin dari Lemak Kokoa dan Minyak Kelapa

Iffah Alfi Tsabita¹, Rini², Novizar Nazir²

UNIVERSITAS ANDALAS

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh *cocoa liquor* terhadap karakteristik margarin dari lemak kokoa dan minyak kelapa serta mendapatkan formulasi terbaik. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan tersebut didasarkan pada penambahan konsentrasi *cocoa liquor*. Kelima perlakuan tersebut ada A (Tanpa penambahan *cocoa liquor*), B (Penambahan *cocoa liquor* 3%), C (Penambahan *cocoa liquor* 6%), D (Penambahan *cocoa liquor* 9%) dan E (Penambahan *cocoa liquor* 12%). Data penelitian ini dianalisis secara statistik dengan menggunakan ANOVA (Analysis of Variance) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa konsentrasi penambahan *cocoa liquor* berpengaruh nyata terhadap kadar lemak, bilangan iodium, aktivitas antioksidan, warna, daya oles, dan analisis organoleptik tekstur, namun tidak berpengaruh nyata terhadap kadar air, asam lemak bebas, titik leleh, stabilitas emulsi, angka lempeng total, analisis organoleptik warna, aroma dan rasa. Berdasarkan hasil penelitian perlakuan terbaik terhadap margarin adalah penambahan 12% *cocoa liquor* dengan karakteristik kimia kadar air 13%, kadar lemak 80,13%, asam lemak bebas 2,12%, jumlah bilangan iod 24,37g iod/100g, aktivitas antioksidan 52,71%, warna 1,2 °Hue (*Red-purple*), titik leleh 34,67°C, daya oles 8,37 cm, stabilitas emulsi 96,67% , angka lempeng total $7,1 \times 10^4$ cfu/g dan nilai organoleptik warna 4,04 (suka), aroma 3,92 (suka), tekstur 4,00 (suka) dan rasa 3,88 (suka).

Kata Kunci: Antioksidan, Cocoa liquor, Margarin.

UNTUK

KEDJAJAAN

BANGSA

The Effect of Cocoa Liquor Addition on Margarine From Cocoa Fat and Coconut Oil

Iffah Alfi Tsabita¹, Rini², Novizar Nazir²

ABSTRACT

This research aims to determine the effect of the concentration of cocoa liquor on the characteristic of margarine from cocoa fat and coconut oil and get the best formulation. This research used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments based on the concentration of the cocoa liquor concentration. The 5 treatments are A (Without any addition of cocoa liquor), B (The addition of 3% cocoa liquor), C (The addition of 6% cocoa liquor), D (The addition of 9% cocoa liquor) and E (The addition of 12% cocoa liquor). The research data was analyzed statically by using ANOVA (Analysis of Variance) and continued with Duncan^s New Multiple Range Test (DNMRT) at 5% significant level. The research result showed that the concentration of cocoa liquor addition had significant effect on fat content, iodine value, antioxidant activity, color, spreadness, and organoleptic analysis of texture but has no significant effect on moisture content, free fatty acid, melting point, emulsion stability, total plate count, organoleptic analysis of color, aroma and taste. Based on the result of research the best treatment for margarines is the addition of 12% cocoa liquor with chemical characteristic of moisture content 13%, fat content 80,13%, free fatty acid 2,12%, iodine value 24,37g iod/100g, antioxidant activity 52,71%, color 1,2 °Hue, (red-purple), melting point 34,67°C, spreadness 8,37 cm, emulsion stability 96,67%, total plate count 7,1 x10⁴ cfu/g and organoleptic values of color 4,04 (like), aroma 3,92 (like), texture 4,00 (like) and taste 3,88 (like).

Keywords: Antioxidant, Cocoa liquor, Margarine.

UNTUK KEDJAJAAN BANGSA