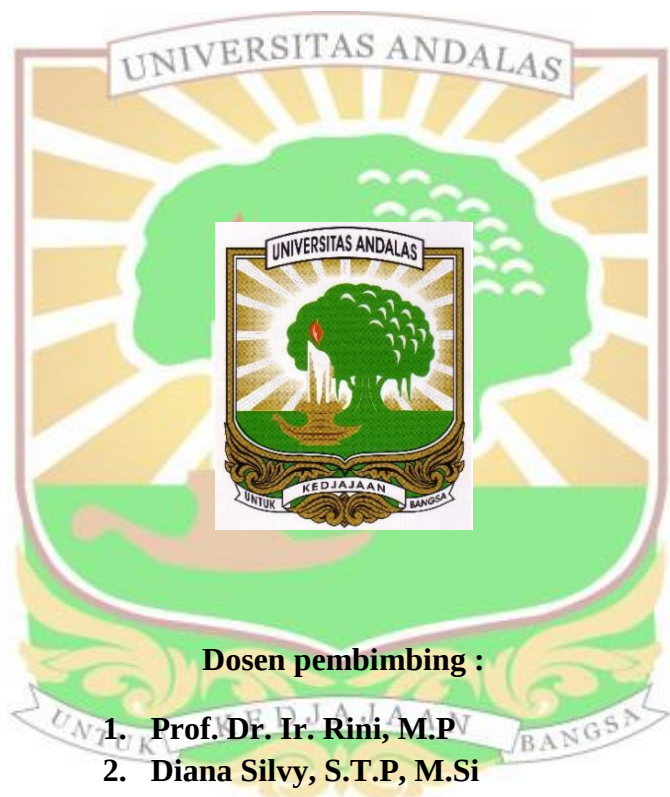


**PENGARUH PERBANDINGAN TEPUNG UBI JALAR UNGU  
(*Ipomoea batatas* L.) DAN TEPUNG KACANG TUNGGAK  
(*Vigna unguiculata*) TERHADAP KARAKTERISTIK *COOKIES***

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Diva Owi Trisya, Rini, Diana Silvy

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung ubi jalar ungu dan tepung kacang tunggak terhadap karakteristik *cookies*. Rancangan percobaan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan perlakuan dan 3 ulangan. Perlakuan pada penelitian ini yaitu A (Perbandingan tepung ubi jalar ungu 85% : tepung kacang tunggak 15%), B (perbandingan tepung ubi jalar ungu 80% : tepung kacang tunggak 20%), C (perbandingan tepung ubi jalar ungu 75% : tepung kacang tunggak 25%), D (perbandingan tepung ubi jalar ungu 70% : tepung kacang tunggak 30%), dan E (perbandingan tepung ubi jalar ungu 65% : tepung kacang tunggak 35%). 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 ini menunjukkan bahwa perbandingan tepung ubi jalar ungu dan tepung kacang tunggak terhadap karakteristik *cookies* berpengaruh nyata terhadap analisis fisik, analisis kadar lemak, analisis kadar protein, analisis kadar karbohidrat, dan organoleptik rasa, dan kerenyahan produk. Namun tidak berpengaruh nyata terhadap analisis kadar air, analisis kadar abu, organoleptik warna, dan organoleptik aroma produk. Perlakuan terbaik *cookies* yang dihasilkan adalah *cookies* perlakuan C (Perbandingan tepung ubi jalar ungu 75% : 25%) dengan nilai kekerasan  $351,26 \text{ N/cm}^2$ , kadar air 4%, kadar abu 2,25%, kadar lemak 26,13%, kadar protein 12,23%, kadar karbohidrat 55,39%, kadar serat pangan 13,50%, organoleptik warna 4,12 (suka) , organoleptik aroma 4,20 (suka) organoleptik rasa 4,20 (suka), organoleptik kerenyahan 4,08(suka) .

**Kata kunci :** *Cookies*, Tepung ubi jalar ungu, tepung kacang tunggak

## THE EFFECT OF PURPLE SWEET POTATO FLOUR (*Ipomoea batatas* L.) AND COOWBEAN FLOUR (*Vigna unguiculata*) ON COOKIES CHARACTERISTICS

Divya Owi Trisya, Rini, Diana Silvy

### ABSTRACT

This research aims to determine the effect of the ratio of purple sweet potato flour and cowpea flour on the characteristics of cookies. The experimental design used in this research was a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments in this study were A (comparison of 85% purple sweet potato flour : 15% cowpea flour), B (comparison of 80% purple sweet potato flour : 20% cowpea flour), C (comparison of 75% purple sweet potato flour : flour cowpeas 25%), D (ratio of 70% purple sweet potato flour : 30% cowpea flour), and E (ratio of 65% purple sweet potato flour : 35% cowpea flour). The research data was analyzed statistically using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results of this research show that the comparison of purple sweet potato flour and cowpea flour on the characteristics of cookies has a significant effect on physical analysis, fat content analysis, protein content analysis, carbohydrate content analysis, and organoleptic taste and product crispness. However, it has no real effect on water content analysis, ash content analysis, color organoleptics and product aroma organoleptics. The best treatment for the cookies produced is treatment C cookies (Comparison of purple sweet potato flour 75%: 25%) with a hardness value of 351,26 N/cm<sup>2</sup>, water content 4%, ash content 2.25%, fat content 26.13%, protein content 12.23%, carbohydrate content 55.39%, organoleptic color 4.12, organoleptic aroma 4.20, organoleptic taste 4.20, organoleptic crispness 4.08.

**Keywords:** Cookies, Purple sweet potato flour, cowpea flour