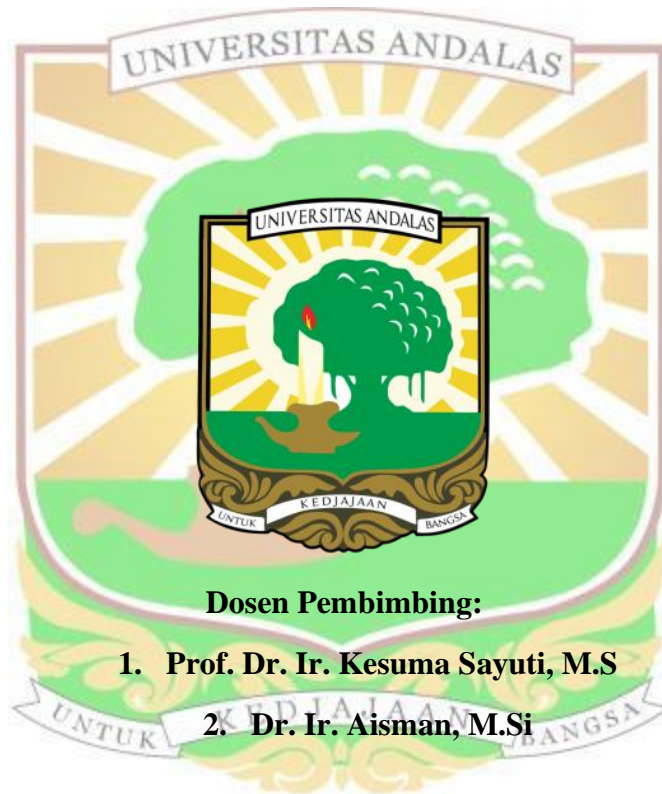


**PENGARUH PENAMBAHAN AMPAS KELAPA (*Cocos nucifera L.*) TERHADAP  
KARAKTERISTIK KIPANG KETAN HITAM**

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

Fadhillah Oktatriani, Kesuma Sayuti, Aisman

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas kelapa terhadap karakteristik kipang ketan hitam dan mengetahui perlakuan terbaik pada pembuatan kipang ketan hitam dengan penambahan ampas kelapa. Penelitian ini menggunakan Rancangan Acak lengkap (RAL) dengan 6 perlakuan dan 3 kali ulangan. Perlakuan pada penelitian ini adalah 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 ANOVA (*Analysis of variance*) dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan ampas kelapa berpengaruh nyata terhadap kadar lemak, kadar protein, karbohidrat, kadar serat kasar, dan total gula. Namun berpengaruh tidak nyata terhadap kadar air, kadar abu, dan organoleptik warna, aroma, rasa, dan kerenyahan dari kipang ketan hitam. Perlakuan terbaik kipang ketan hitam yang dihasilkan yaitu kipang ketan hitam dengan penambahan ampas kelapa 25% dengan karakteristik kimia rata-rata kadar air (5,26%), kadar abu (0,93%), kadar lemak (21,84%), protein (5,88%), karbohidrat (66,07%), serat kasar (4,73%), total gula (39,81%) dan nilai organoleptik warna 4,16 (suka), aroma 4,26 (suka), rasa, 4,26 (suka), dan kerenyahan 4,36 (suka).

**Kata kunci:** ampas kelapa, kipang, ketan hitam



# THE EFFECT OF COCONUT RESIDUE (*Cocos nucifera* L.) ADDITION ON THE CHARACTERISTICS OF BLACK STICKY RICE KIPANG

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## ABSTRAK

This research aimed to determine the effect of adding coconut residue on the characteristics of black sticky rice kipang and to find out the best treatment of making black sticky rice kipang with the addition of coconut residue. This research used a completely randomized design (CRD) with 6 treatments and 3 replications. The treatments in this study were A (Addition of 0% coconut residue), B (Addition of 5% coconut residue), C (Addition of 10% coconut residue), D (Addition of 15% coconut residue), E (Addition of 20% coconut residue), and F (Addition of 25% coconut residue). The research data were analyzed statistically using ANOVA (Analysis of variance) and continued with Duncan's New Multiple Range Test (DNMRT) at a significance level of 5%. The research results showed that the addition of coconut residue had a significant effect on fat content, protein content, carbohydrates, crude fiber content and total sugar. However, the effect was not significant on the water content, ash content, and organoleptic color, aroma, taste, and crunchiness of black sticky rice kipang. The best treatment for black sticky rice kipang produced was black sticky rice kipang with the addition of 25% coconut residue with chemical characteristics of average water content (5,26%), ash content (0,93%), fat content (21,84%), protein (5,88%), carbohydrates (66,07%), crude fiber (4,73%), total sugar (39,81%) and organoleptic values of color 4,16 (like), aroma 4,26 (like), taste 4,26 (like), and crunchiness 4,36 (like).

*Key words:* coconut residue, black sticky rice, kipang

