

**PENGARUH PERBANDINGAN TEPUNG UBI JALAR UNGU (*Ipomoea batatas*) DAN TEPUNG KACANG MERAH (*Phaseolus vulgaris Pinto*)  
TERHADAP KARAKTERISTIK SNACK BAR**

**PRIMA NAGARA PUTRA**

**1711123011**



**Pembimbing 1 : Prof. Dr. Ir. Kesuma Sayuti, MS**

**Pembimbing 2 : Prof. Dr. Ir. Rina Yenrina, MS**

**FAKULTAS TEKNOLOGI PERTANIAN**

**UNIVERSITAS ANDALAS**

**PADANG**

**2024**

**Pengaruh Perbandingan Tepung Ubi Jalar Ungu (*Ipomoea batatas*) dan Tepung Kacang Merah (*Phaseolus Vulgaris Pinto*) terhadap Karakteristik *Snack Bar***

Prima Nagara Putra, Kesuma Sayuti, Rina Yenrina

**ABSTRAK**

Tujuan penelitian ini adalah mengetahui karakteristik *snack bar* dengan perbandingan tepung ubi jalar ungu dan tepung kacang merah. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan tiga kali ulangan. Analisis data menggunakan Analysis Of Variant (ANOVA) dan hasil yang berbeda nyata dilanjutkan dengan uji DNMRT (Duncan's New Multiple Range Test) pada taraf 5%. Pengamatan yang dilakukan adalah kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, nilai energi dan uji organoleptik (warna, rasa, aroma dan tekstur). Perlakuan terbaik yang diperoleh pada perbandingan tepung kacang merah 70% : tepung ubi jalar ungu 30%. Hasilnya adalah kadar air 9,67%, kadar abu 2,38%, kadar lemak 15,55%, kadar protein 13,48%, kadar karbohidrat 58,93%, kadar serat kasar 6,76%, aktivitas antioksidan 67,74%, nilai energi 455,93 kkal/100g. Hasil dari uji organoleptik didapatkan warna 3,80 (suka); rasa 4,08 (suka); aroma 3,88 (suka) dan tekstur 4,00 (suka).

**Kata Kunci:** Kacang Merah, Karakteristik, Serat, *Snack Bar*, Ubi Jalar Ungu.



## Effect of Comparison Purple Sweet Potato Flour (*Ipomoea batatas*) and Red Bean Flour (*Phaseolus vulgaris Pinto*) of Snack Bars Characteristic

Prima Nagara Putra, Kesuma Sayuti, Rina Yenrina

### ABSTRACT

The aim of the research to determine the characteristics snack bars made from comparison of purple sweet potato flour and red bean flour. The research design used was a completely randomized design (CRD) with five treatments and three replications. Data analysis used the Analysis Of Variant (ANOVA) and the results were significantly different followed by the DNMRT (Duncan's New Multiple Range Test) test at the 5% level. Observations made were moisture content, ash content, fat content, protein content, carbohydrate content, crude fiber content, antioxidant activity, energy value and organoleptic tests (color, taste and aroma). The best treatment was obtained by adding 30% purple sweet potato flour. The result is 9.67% moisture content, 2.38% ash content, 15.55% fat content, 13.48% protein content, 58.93% carbohydrate content, 6.76% crude fiber content, 67.74 antioxidant activity %, energy value 455.93 kcal/100g. The results of the organoleptic test obtained a color of 3.80; taste 4.08; aroma 3.88 and texture 4,00.

**Keyword:** Characteristics, Fiber, Purple Sweet Potato, Red Bean, *Snack Bar*.

