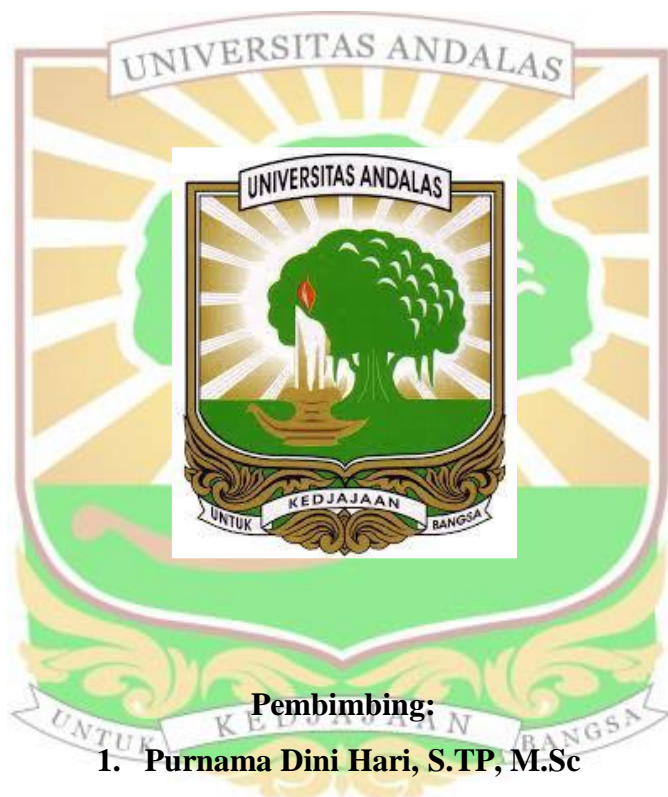


**PENGARUH PENAMBAHAN BUBUK DAUN BAYAM HIJAU  
(*Amaranthus tricolor*) TERHADAP KARAKTERISTIK  
KUE SAPIK**

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# **Pengaruh Penambahan Bubuk Daun Bayam Hijau (*Amaranthus tricolor*) Terhadap Karakteristik Kue Sapik**

Dinda Angreini Jamal, Purnama Dini Hari, Cesar Welya Refdi

## **ABSTRAK**

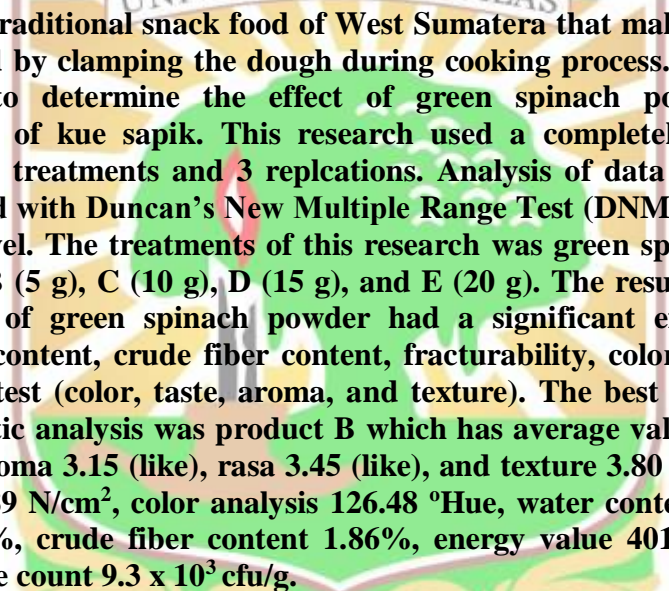
Kue *sapik* merupakan makanan tradisional masyarakat Sumatera Barat dengan bahan utama tepung beras dan dibuat dengan cara dijepit. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk bayam hijau terhadap karakteristik kue sapik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan bubuk bayam hijau A (kontrol), B (5 g), C (10 g), D (15 g), dan E (20 g). Hasil penelitian menunjukkan bahwa penambahan bubuk bayam berpengaruh nyata terhadap kadar air, kadar abu, kadar serat kasar, kerapuhan, warna, dan uji organoleptik (warna, rasa, aroma dan tekstur). Produk terbaik berdasarkan uji organoleptik yaitu produk B dengan nilai rata-rata warna 3,75 (suka) , aroma 3,15 (suka), rasa 3,45 (suka), dan tekstur 3,80 (suka), serta memiliki kekerasan 24,89 N/cm<sup>2</sup>, warna 126,48 °Hue, kadar air 4,62%, kadar abu 1,05%, kadar serat kasar 1,86%, nilai energi 401,56 kkal/100g, dan angka lempeng total  $9,3 \times 10^3$  cfu/g.

**Kata kunci :** kue *sapik*, bubuk bayam hijau, warna, serat kasar, organoleptik

# The Effect of Green Spinach Powder (*Amaranthus tricolor*) Addition on The Characteristic of Kue *Sapik*

Dinda Angreini Jamal, Purnama Dini Hari, Cesar Welya Refdi

## ABSTRAK



**Kue *sapik* is traditional snack food of West Sumatera that make of rice flour and produced by clamping the dough during cooking process. This research was aimed to determine the effect of green spinach powder on the characteristic of kue *sapik*. This research used a completely randomized design with 5 treatments and 3 replications. Analysis of data used ANOVA and continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The treatments of this research was green spinach addition A (control), B (5 g), C (10 g), D (15 g), and E (20 g). The result showed that the addition of green spinach powder had a significant effect to water content, ash content, crude fiber content, fracturability, color analysis, and organoleptic test (color, taste, aroma, and texture). The best product based on organoleptic analysis was product B which has average value for color of 3.75 (like), aroma 3.15 (like), rasa 3.45 (like), and texture 3.80 (like), also has hardness 24.89 N/cm<sup>2</sup>, color analysis 126.48 °Hue, water content 4.62%, ash content 1.05%, crude fiber content 1.86%, energy value 401.56 kkal/100g, and total plate count 9.3 x 10<sup>3</sup> cfu/g.**

**Keyword :** *kue sapik*, green spinach powder, color, crude fiber, organoleptic