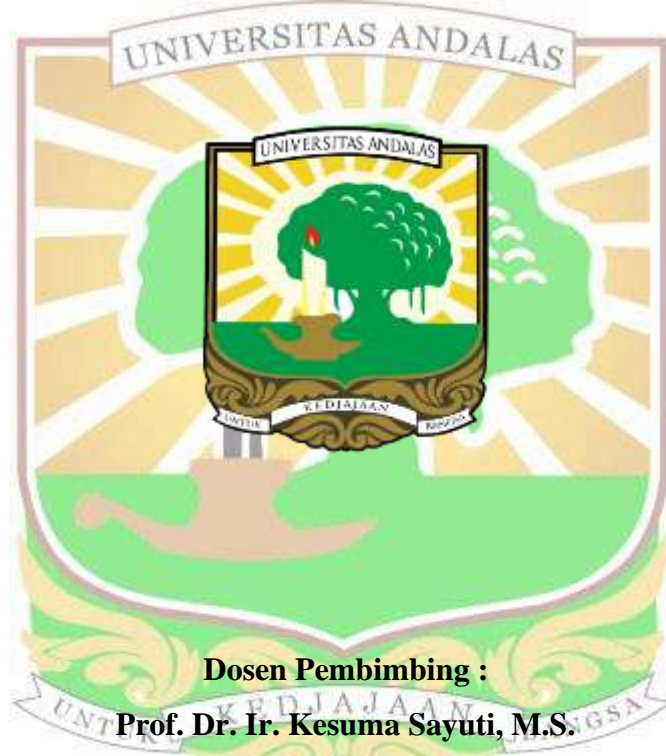


**PENGARUH PENAMBAHAN AMPAS KELAPA (*Cocos nucifera*  
L.) TERHADAP KARAKTERISTIK WAJIK**

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## **PENGARUH PENAMBAHAN AMPAS KELAPA (*Cocos Nucifera L.*) TERHADAP KARAKTERISTIK WAJIK**

Rahmi Padilah, Kesuma Sayuti, Daimon Syukri

### **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas kelapa terhadap karakteristik wajik dan untuk mengetahui penambahan ampas kelapa yang terbaik berdasarkan uji organoleptik dan kimia pada wajik. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang diberikan pada penelitian ini yaitu A (penambahan ampas kelapa 0%), B (penambahan ampas kelapa 1%), C (penambahan ampas kelapa 2%), D (penambahan ampas kelapa 3%), dan E (penambahan ampas kelapa 4%). 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 menunjukkan bahwa penambahan ampas kelapa berpengaruh nyata terhadap analisis kadar air, lemak, karbohidrat, serat kasar, sukrosa, analisis profil asam lemak, total energi, dan organoleptik terhadap warna, aroma, rasa dan tekstur produk. Namun berpengaruh tidak nyata pada nilai kadar abu dan protein. Perlakuan terbaik berdasarkan uji organoleptik, analisis fisik wajik dengan penambahan ampas kelapa adalah perlakuan D (penambahan ampas kelapa 3%) dengan nilai rata rata karakteristik sebagai berikut : kadar air (28,32%), kadar abu (0,78%), lemak (14,31%), protein (2,58%), karbohidrat (54,01%), serat kasar (6,42%), total energi (329,51 kkal), dan nilai penerimaan organoleptik dengan rata-rata parameter kesukaan panelis terhadap warna 3,80 (suka), aroma 3,84 (suka), rasa 3,60 (suka), dan tekstur 3,80 (suka).

**Kata Kunci :** ampas kelapa, karakteristik, ketan putih, wajik, asam lemak.

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### **ABSTRACT**

This study aimed to determine the effect of coconut residue addition on the characteristics of wajik and to identify the optimal level of coconut residue addition based on organoleptic, and chemical tests on the wajik. The research was designed using a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatments applied in this study were A (0% coconut residue addition), B (1% coconut residue addition), C (2% coconut residue addition), D (3% coconut residue addition), and E (4% coconut residue addition). The research data were statistically analyzed using Analysis of Variance (ANOVA) and subsequently subjected to Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results of the study showed that the addition of coconut residue significantly affected the analysis of water content, fat, carbohydrates, crude fiber, sucrose, patty acid profile, total energy, and organoleptic aspects such as color, aroma, taste, and texture of the product. However, it did not significantly affect the ash content and protein. The best treatment based on organoleptic tests and physical of wajik with coconut residue addition was treatment D (3% coconut residue addition) with the following characteristic average values: moisture content (28.32%), ash content (0.78%), fat (14.31%), protein (2.58%), carbohydrates (54.01%), crude fiber (6.42%), total energy (329,51 kcal), and organoleptic acceptance values with average panelists' preference ratings for color at 3.80 (like), aroma at 3.84 (like), taste 3.60 (like) and texture at 3.80 (like).

**Keywords:** coconut residue, characteristic, white glutinous sticky rice, wajik, fatty acid.