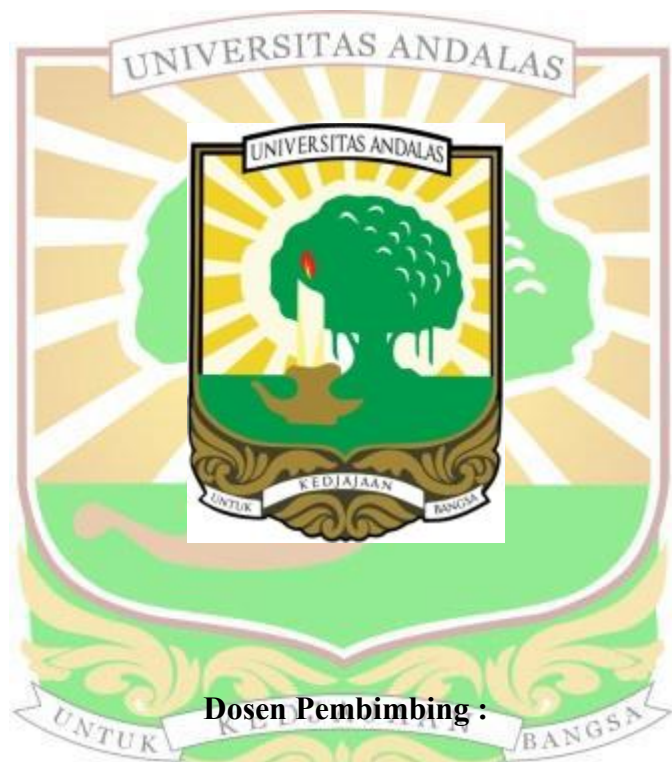


**PENGARUH PENAMBAHAN TEPUNG KACANG HIJAU (*Vigna radiata*)  
PADA *FLAKES* TEPUNG AMPAS KELAPA (*Cocos nucifera*) DAN  
TEPUNG UBI JALAR UNGU (*Ipomoea batatas* L.)**

**FARRA DIVA AZZAHRA**

**2011127001**



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**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung kacang hijau pada *flakes* tepung ampas kelapa dan tepung ubi jalar ungu, serta untuk mengetahui penambahan yang terbaik pada pembuatan *flakes*. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis secara statistik menggunakan *Analisis Of Varians* (ANOVA) dan jika data menunjukkan perbedaan yang nyata dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah penambahan tepung kacang hijau A (Tanpa penambahan), B (20%), C (25%), D (30%), dan E (35%). Hasil penelitian menunjukkan bahwa penambahan tepung kacang hijau pada *flakes* berpengaruh nyata terhadap kadar air, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, kadar asam lemak bebas, dan daya serap air. Tetapi, berpengaruh tidak nyata terhadap kadar abu, aktivitas antioksidan, nilai energi, organoleptik warna, rasa, aroma, dan tekstur. Perlakuan terbaik berdasarkan analisis kimia, fisik, dan penerimaan organoleptik adalah perlakuan E (penambahan tepung kacang hijau 35%) dengan nilai rata-rata: kadar air 4,00%, kadar abu 3,67%, kadar protein 7,15%, kadar lemak 7,56%, kadar karbohidrat 77,63%, kadar serat kasar 11,44%, kadar asam lemak bebas 0,34%, aktivitas antioksidan 48,83%, daya serap air 55,00%, nilai energi 361,35 kkal/100 g, organoleptik warna 3,76 (suka), aroma 3,88 (suka), rasa 3,88 (suka), dan tekstur 3,72 (suka).

**Kata Kunci - *Flakes*, tepung kacang hijau, tepung ampas kelapa, tepung ubi jalar ungu**

**THE EFFECT OF ADDING GREEN BEAN FLOUR (*Vigna radiata*) ON COCONUT DRUGS *FLAKES* (*Cocos nucifera*) AND PURPLE SWEET POTATO FLOUR (*Ipomoea batatas* L.)**

Farra Diva Azzahra, Kesuma Sayuti, Ismed

**ABSTRACT**

This research aimed to determine the effect of adding green bean flour to coconut dregs flour *flakes* and purple sweet potato flour, as well as to find out the best addition for making *flakes*. The research design used was a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The research data was analyzed statistically using Analysis of Variance (ANOVA) and if the data showed significant differences, it was continued with Duncan's New Multiple Range Test (DNMRT) analysis at a significance level of 5%. The treatments in this study were the addition of green bean flour A (No addition), B (20%), C (25%), D (30%), and E (35%). The research results showed that the addition of green bean flour to *flakes* had a significant effect on moisture content, protein content, fat content, carbohydrate content, crude fiber content, free fatty acid content and water absorption capacity. However, it has no significant effect on ash content, antioxidant activity, energy value, organoleptic color, taste, aroma and texture. The best treatment based on chemical, physical analysis and organoleptic acceptance is treatment E (addition of 35% green bean flour) with average values: moisture content 4.00%, ash content 3.67%, protein content 7.15%, fat content 7.56%, carbohydrate content 77.63%, crude fiber content 11.44%, free fatty acid content 0.34%, antioxidant activity 48.83%, water absorption capacity 55.00%, energy value 361.35 kcal/100 g, organoleptic color 3.76 (like), aroma 3.88 (like), taste 3.88 (like), and texture 3.72 (like).

**Keywords - *Flakes*, green bean flour, coconut dregs flour, sweet potato flour purple**