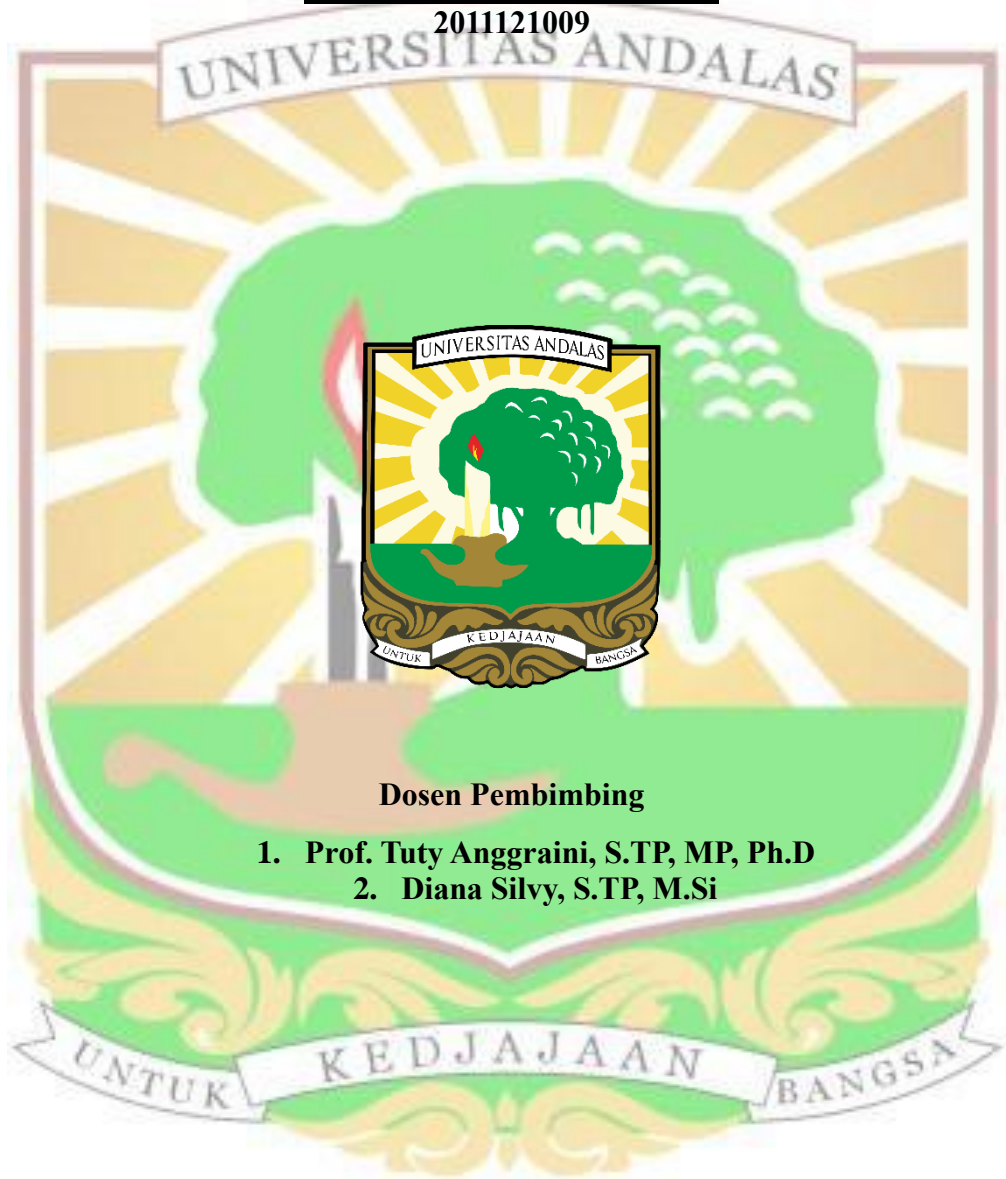


**PENGARUH PENAMBAHAN BUBUK BAYAM (*Amaranthus sp*)
TERHADAP KARAKTERISTIK *COOKIES* TEPUNG MOCAF**

NURUL FADILLA FAJRIATI

2011121009



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Skripsi

*Sebagai Salah Satu Syarat Memperoleh
Gelar Sarjana Teknologi Pertanian*



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Pengaruh Penambahan Bubuk Bayam (*Amaranthus* sp) Terhadap Karakteristik *Cookies* Tepung MOCAF

Nurul Fadilla Fajriati¹, Tuty Anggraini², Diana Silvy²

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dan mencari konsentrasi terbaik dari penambahan bubuk bayam terhadap karakteristik cookies tepung MOCAF. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analysis of Variance (ANOVA) dan selanjutnya dilakukan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk bayam berpengaruh nyata terhadap analisis kadar air, abu, serat kasar, aktivitas antioksidan, total fenolik, klorofil dan aspek organoleptik seperti warna, rasa, dan aroma. Namun tidak berpengaruh nyata terhadap kadar protein, lemak, karbohidrat, total energi, asam lemak bebas dan organoleptik tekstur. Perlakuan terbaik berdasarkan uji organoleptik dan fisik cookies dengan penambahan bubuk bayam adalah perlakuan B (penambahan bubuk bayam 4%) dengan nilai rata-rata karakteristik sebagai berikut : kadar air 4,09%, abu 1,10%, protein 7,56%, lemak 20,32%, karbohidrat 66,93%, serat kasar 4,89%, asam lemak bebas 0,88%, aktivitas antioksidan 39,95%, total fenolik 66,33 mg GAE/g, klorofil 8,60 mg/L, total energi 461,29 kkal/100g, kekerasan 186,55% dan nilai penerimaan organoleptik dengan rata-rata penilaian kesukaan panelis terhadap warna sebesar 4,12 (suka), aroma 3,64 (suka), tekstur 3,72 (suka) dan rasa 4,04 (suka).

Kata Kunci: *cookies, bubuk bayam, tepung MOCAF, antioksidan*



The Effect Of Adding Spinach Powder (*Amaranthus* sp) On The Characteristics Of Mocaf Flour *Cookies*

Nurul Fadilla Fajriati¹, Tuty Anggraini², Diana Silvy²

ABSTRACT

This research aims to determine the effect and find the best concentration of adding spinach powder on the characteristics of MOCAF flour cookies. 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 data showed significant differences, it as continued with Duncan's New Multiple Range Test (DNMRT) analysis at a significance level of 5%. The results of this research addition of spinach powder had a significant effect on the analysis of water content, ash, crude fiber, antioxidant activity, total phenolics, chlorophyll and organoleptic aspects such as color, taste and aroma. However, it had no real effect on protein, fat, carbohydrates, energy total, free fatty acid levels and texture organoleptic. The best treatment based on organoleptic and physical tests of cookies with the addition of spinach powder is treatment B (addition of 4% spinach powder) with the following average characteristic values: water content 4,09%, ash content 1,10%, protein content 7,56%, fat content 20,32%, carbohydrate content 66,93%, crude fiber content 4,89%, free fatty acids content 0,88%, antioxidant activity 39,95%, total phenolics 66,33 mg GAE/g, chlorophyll 8,60 mg/L, energy total 461,29 kkal/100g, hardness 186,55% and organoleptic acceptance values with an average rating of panelists' liking for color of 4,12 (like), aroma 3,64 (like), texture 3,72 (like) and taste 4,04 (like).

Keywords: *cookies, spinach powder, MOCAF flour, antioxidant*

