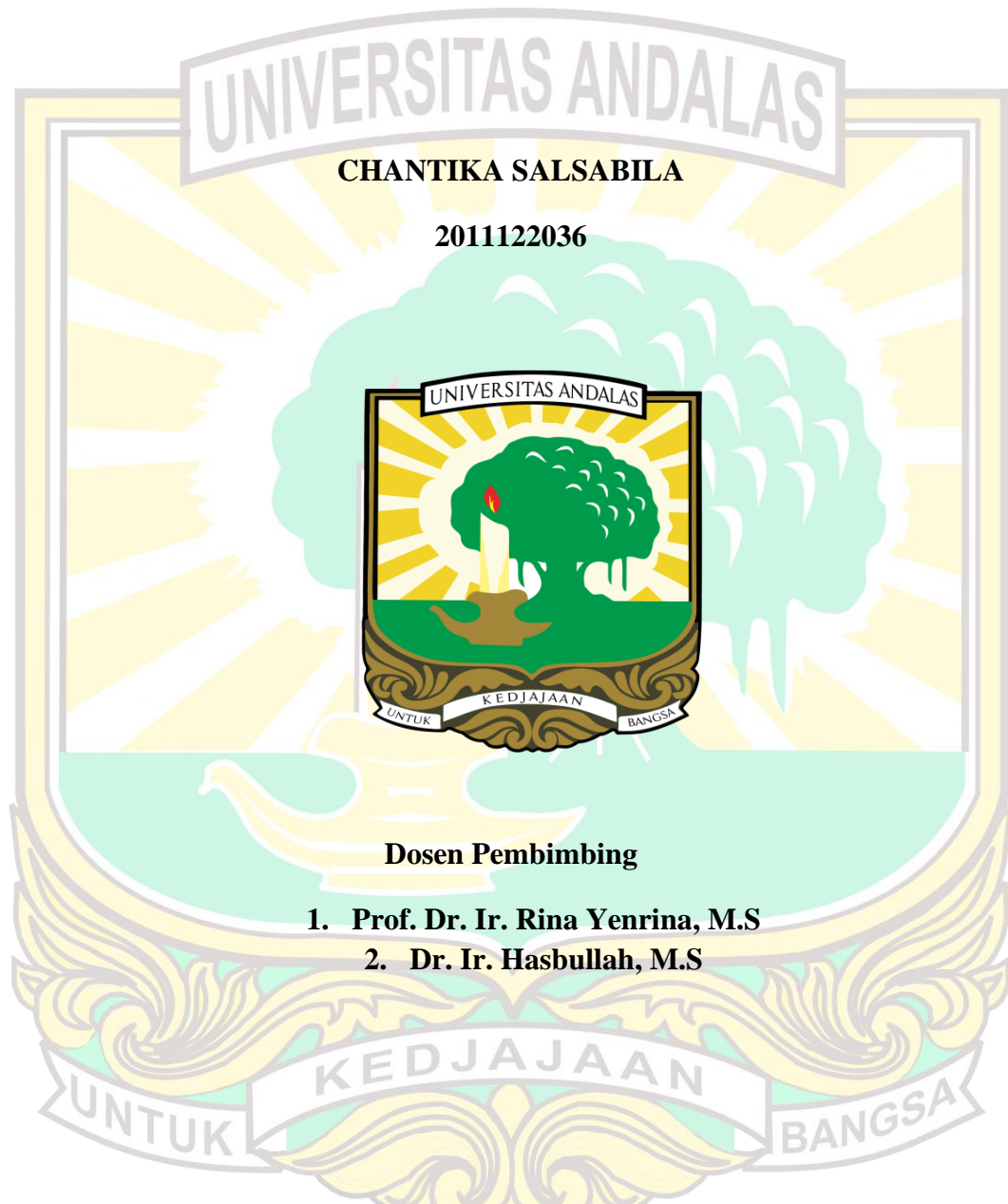


PENGARUH PENAMBAHAN BUBUK DAUN STEVIA (*Stevia rebaudiana* Bertoni) TERHADAP KARAKTERISTIK *COOKIES* CAMPURAN TEPUNG TERIGU DAN TEPUNG KACANG HIJAU (*Vigna radiata* L.)



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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun stevia terhadap karakteristik *cookies* campuran tepung terigu dan tepung kacang hijau serta mengetahui perlakuan penambahan bubuk daun stevia terbaik berdasarkan tingkat penerimaan organoleptik, sifat kimia dan fisik *cookies* campuran tepung terigu dan tepung kacang. hijau. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan *Analysis of Variance* (ANOVA) dan apabila data menunjukkan perbedaan nyata dilanjutkan dengan analisis *Duncan's Multiple Range Test* (DNMRT) pada taraf signifikansi 5%. Perlakuan pada penelitian ini adalah penambahan bubuk daun stevia dengan rincian sebagai berikut: A (0%), B (0,5%), C (1%), D (1,5%), dan E (2%). Penelitian ini menunjukkan bahwa penambahan bubuk daun stevia pada *cookies* memberikan pengaruh nyata terhadap kekerasan, kadar abu, kadar protein, kadar karbohidrat, asam lemak bebas, aktivitas antioksidan, dan uji organoleptik (rasa), namun berpengaruh tidak nyata terhadap kadar air, kadar lemak, nilai energi dan uji organoleptik (aroma, warna dan tekstur). Perlakuan terbaik berdasarkan daya terima organoleptik, sifat kimia dan fisik adalah perlakuan E (2%). Perlakuan ini menghasilkan hasil kadar air 4,64%, kadar abu 1,76%, kadar protein 14,96%, kadar lemak 25,78%, kadar karbohidrat 55,38%, asam lemak bebas 0,39%, aktivitas antioksidan 38,01%, nilai energi 503, 26 kkal, organoleptik warna 4,00 (suka), organoleptik rasa 3,64 (suka), organoleptik tekstur 3,84 (suka), organoleptik aroma (4,16) dan terdapat aftertaste.

Kata kunci: karakteristik, cookies, bubuk daun stevia, tepung kacang hijau

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ABSTRACT

This research aims to determine the effect of adding stevia leaf powder on the characteristics of cookies mixed with wheat flour and mung bean flour and to determine the best treatment for adding stevia leaf powder based on the level of organoleptic acceptance, chemical and physical characteristics of cookies mixed with wheat flour and bean flour. green. 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 Multiple Range Test (DNMRT) analysis at a significance level of 5%. The treatment in this study was the addition of stevia leaf powder, with the following details: A (0%), B (0.5%), C (1%), D (1.5%), and E (2%). This research shows that the addition of stevia leaf powder to cookies has a significant effect on hardness, ash content, protein content, carbohydrate content, free fatty acids, antioxidant activity, and organoleptic tests (taste), but there is no significant effect at the 5% level on content. air, fat content, energy value and organoleptic tests (aroma, color and texture). The best treatment based on organoleptic acceptability, chemical and physical characteristics is treatment E (2%). This treatment produces results water content 4.64%, ash content 1,76%, protein content 14.96%, fat content 25.78%, carbohydrate content 52,85%, free fatty acids 0.39%, activity antioxidant 38,01%, energy value 503,28 kcal, organoleptic color 4.00 (like), taste organoleptic 3.64 (like), texture organoleptic 3.84 (like), organoleptic aroma (4,16) and there is an aftertaste.

Keyword: characteristics, cookies, stevia leaf powder, mung bean flour