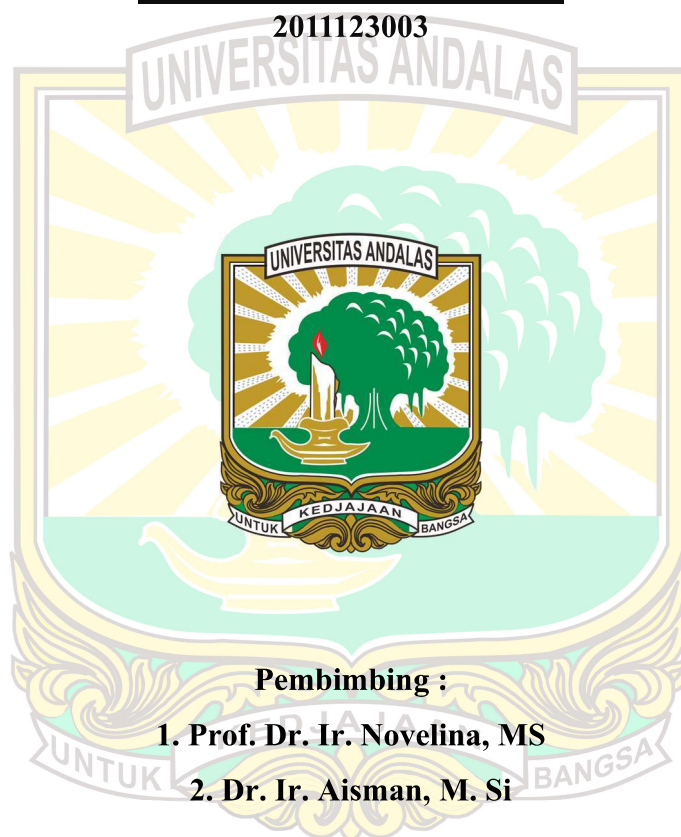


**KARAKTERISTIK *SNACK BAR* DARI CAMPURAN
TEPUNG TEMPE (*Rhizopus oryzae*) DAN TEPUNG SORGUM
(*Sorghum bicolor* L. Moench)**

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FAKULTAS TEKNOLOGI PERTANIAN

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Skripsi

***Sebagai Salah Satu Syarat Memperoleh
Gelar Sarjana Teknologi Pertanian***

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Karakteristik Snack Bar dari Campuran Tepung Tempe (*Rhizopus oryzae*) dan Tepung Sorgum (*Sorghum bicolor* L. Moench)

Naurah Hisaanah Yalfi¹, Novelina², Aisman²

ABSTRAK

Snack bar merupakan produk pangan padat yang berbentuk batang yang terdiri dari campuran berbagai bahan seperti sereal, kacang-kacangan, dan buah-buahan kering yang digabungkan menjadi satu dengan bantuan *binder*. Pada penelitian ini *snack bar* terbuat dari pencampuran tepung tempe dan tepung sorgum. Penelitian ini bertujuan untuk mengetahui pengaruh dan mencari jumlah pencampuran yang tepat dari tepung tempe dan tepung sorgum pada pembuatan *snack bar*. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 4 ulangan. Pencampuran tepung tempe dan tepung sorgum pada penelitian ini diantaranya (40g:70g), (50g:60g), (60g:50g), dan (70g:40g). Data penelitian dianalisis secara statistik menggunakan *Analysis of Variance* (ANOVA) dan jika data berbeda nyata dilakukan uji lanjut menggunakan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perbedaan pencampuran tepung tempe dan tepung sorgum berbeda nyata terhadap hasil analisis kadar abu, kadar protein, kadar lemak, kadar karbohidrat, total energi, dan total polifenol namun berbeda tidak nyata terhadap kadar air, kadar serat kasar, dan organoleptik (warna, rasa, aroma dan tekstur). Perlakuan terbaik berdasarkan uji organoleptik dan kimia terletak pada perlakuan D. Karakteristik kimia yang diperoleh yaitu kadar air 15,66%, kadar abu 1,96%, kadar lemak 24,83%, kadar protein 12,74%, kadar karbohidrat 44,48%, total energi 452,38 kkal, kadar serat kasar 2,74%, dan total polifenol 20,75 mgGAE/g serta organoleptik yaitu warna 3,57 (suka), rasa 3,57 (suka), aroma 3,76 (suka), dan tekstur 3,52 (suka).

Kata Kunci— energi, karakteristik, *snack bar*, tepung sorgum, tepung tempe

**Characteristics of Snack Bar from A Mixture of Tempeh Flour
(*Rhizopus oryzae*) and Sorghum Flour (*Sorghum bicolor* L.
Moench)**

Naurah Hisaanah Yalfi¹, Novelina², Aisman²

ABSTRACT

Snack bars are solid food products in the form of sticks consisting of a mixture of various ingredients such as cereal, nuts and dried fruit which are combined into one with the help of a binder. In this research, snack bars were made from mixing tempeh flour and sorghum flour. This research aims to determine the effect and find the right mixing amount of tempeh flour and sorghum flour in making snack bars. This research was designed using a Completely Randomized Design (CRD) with 4 treatments and 4 replications. The mixture of tempeh flour and sorghum flour in this study included (40g:70g), (50g:60g), (60g:50g), and (70g:40g). The research data was analyzed statistically using Analysis of Variance (ANOVA) and if the data were significantly different, further tests were carried out using Duncan's New Multiple Range Test (DNMRT) at a significance level of 5%. The results showed that the differences in mixing tempeh flour and sorghum flour were significantly different in the results of analysis of ash content, protein content, fat content, carbohydrate content, total energy, and total polyphenols but were not significantly different in terms of water content, crude fiber content, and organoleptics (color, taste, smells and texture). The best treatment based on organoleptic and chemical tests lies in treatment D. The chemical characteristics obtained are water content 15.66%, ash content 1.96%, fat content 24.83%, protein content 12.74%, carbohydrate content 44.48 %, total energy 452.38 kcal, crude fiber content 2.74%, and total polyphenols 20.75 mgGAE/g and organoleptics especially color 3.57 (like), taste 3.57 (like), aroma 3.76 (like), and texture 3.52 (like).

Keywords— *characteristics, energy, snack bar, sorghum flour, tempeh flour*