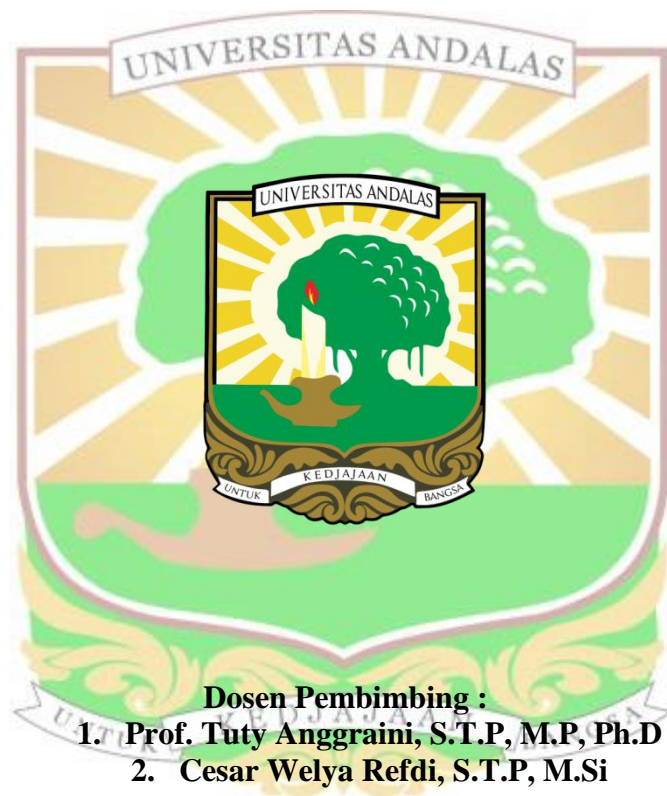


**PENGARUH PENAMBAHAN *VIRGIN COCONUT OIL* (VCO)  
TERHADAP KARAKTERISTIK *COOKIES* DAUN KATUK  
(*Sauropus androgynus* (L.) Merr.)**

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# Pengaruh Penambahan *Virgin Coconut Oil* (VCO) Terhadap Karakteristik *Cookies* Daun Katuk (*Sauropus androgynus* (L.) Merr.)

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## ABSTRAK

Kukis merupakan cemilan sejenis biskuit yang terbuat dari adonan awal lunak dengan memiliki kadar lemak cukup tinggi dan tekstur yang renyah jika dipatahkan. Tujuan dari penelitian ini yaitu untuk mengetahui pengaruh penambahan *Virgin Coconut Oil* (VCO) terhadap karakteristik kukis daun katuk serta mengetahui formulasi terbaik kukis daun katuk dengan penambahan VCO. Rancangan percobaan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini yaitu perlakuan A (mentega 37,5 g), perlakuan B (penambahan VCO 32,5 g), perlakuan C (penambahan VCO 34,5 g), perlakuan D (penambahan VCO 36,5 g), dan perlakuan E (penambahan VCO 38,5 g). data penelitian dianalisis secara statistik dengan *Analysis of Variance* (ANOVA) kemudian dilanjutkan menggunakan analisis *Duncan's New Multiple Range Test* (DNMRT). Hasil penelitian menunjukkan penambahan VCO pada kukis daun katuk berpengaruh nyata pada analisis kadar protein, kadar lemak, kadar karbohidrat, kadar asam lemak bebas (ALB), organoleptik warna, rasa, dan tekstur. Tidak berpengaruh nyata pada analisis kadar air dan organoleptik aroma. Perlakuan terbaik yaitu perlakuan E (penambahan VCO 38,5 g) dengan nilai rata-rata sebagai berikut : kadar air 4,66%, kadar abu 1,17%, kadar protein 5,22%, kadar lemak 30,73%, karbohidrat 58,23%, ALB 0,50% dan rata-rata tingkat penerimaan organoleptik warna 3,43 (biasa), aroma 3,80 (suka), rasa 3,73 (suka), dan tekstur 3,97 (suka).

**Kata kunci :** kukis, VCO, daun katuk, karakteristik.



# Effect of Virgin Coconut Oil (VCO) Addition on Characteristics of Katuk Leaf Cookies (*Sauropus androgynus* (L.) Merr.)

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## ABSTRACT

Cookies are biscuit-like snacks made from soft dough with a high fat content and a crunchy texture when broken. The purpose of this study was to determine the effect of the addition of Virgin Coconut Oil (VCO) on the characteristics of katuk leaf cookies and to determine the best formulation of katuk leaf cookies with the addition of VCO. The experimental design in this study was a complete randomized design (CRD) with 5 treatments and 3 replicates. The treatments in this study were treatment A (butter 37.5 g), treatment B (addition of VCO 32.5 g), treatment C (addition of VCO 34.5 g), treatment D (addition of VCO 36.5 g), and treatment E (addition of VCO 38.5 g). The research data were analyzed statistically with Analysis of Variance (ANOVA) then continued using Duncan's New Multiple Range Test (DNMRT) analysis. The results showed that the addition of VCO to katuk leaf cookies had a significant effect on the analysis of protein content, fat content, carbohydrate content, free fatty acid (ALB) content, organoleptic color, taste, and texture. No significant effect on the analysis of water content and aroma organoleptic. The best treatment is treatment E (addition of VCO 38.5 g) with the following average values: moisture content 4.66%, ash content 1.17%, protein content 5.22%, fat content 30.73%, carbohydrate 58.23%, ALB 0.50% and average organoleptic acceptance level of color 3.43 (normal), aroma 3.80 (like), taste 3.73 (like), and texture 3.97 (like).

**Keywords:** Cookies, VCO, Katuk Leaves, characteristics

