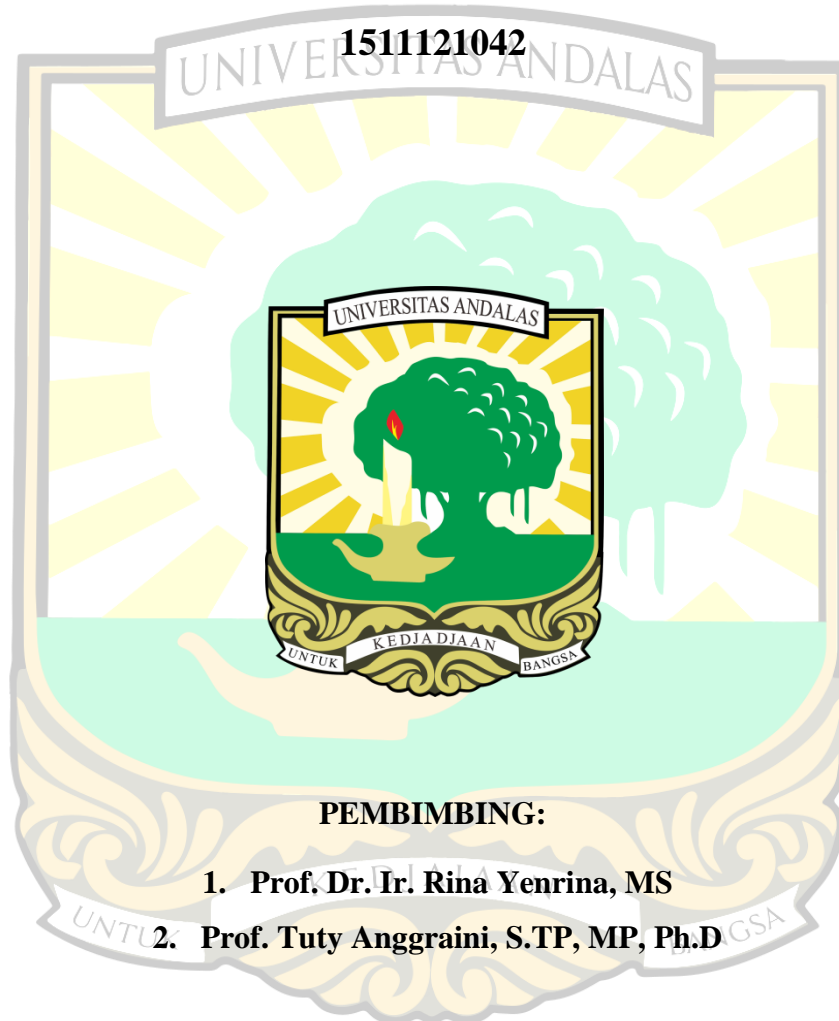


**PENGARUH PERBANDINGAN TEPUNG MOCAF DAN
BUBUK DAUN KROKOT (*Portulaca oleracea*, L.) TERHADAP
KARAKTERISTIK *COOKIES***

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Pengaruh Perbandingan Tepung Mocaf (Modified Cassava Flour) dan Bubuk Daun Krokot (*Portulaca Oleracea L.*) terhadap Karakteristik *Cookies*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan bubuk daun krokot terhadap karakteristik *cookies* dan mengetahui persentase terbaik dalam pembuatan *cookies* berdasarkan analisis kimia, fisik dan penerimaan organoleptik *cookies*. Rancangan percobaan yang digunakan yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis statistika secara ANOVA dan jika berbeda nyata dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf nyata 5%. Perlakuan dalam penelitian ini yaitu A (tepung mocaf 98,5%:bubuk daun krokot 1,5%), B (tepung mocaf 98%:bubuk daun krokot 2%), C (tepung mocaf 97,5%:bubuk daun krokot 2,5%) dan D (tepung mocaf 97%:3%) dan perlakuan E (tepung mocaf 96,5%:bubuk daun krokot 3,5%). Hasil penelitian menunjukkan bahwa perbandingan tepung mocaf dan bubuk daun krokot memberikan pengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, serat kasar, antioksidan, kekerasan, tetapi tidak berpengaruh nyata terhadap organoleptik warna, rasa, aroma, dan kerenyahan. Dari nilai tertinggi berdasarkan uji organoleptik diperoleh perlakuan D (tepung mocaf 97%:bubuk daun krokot 3%) sebagai produk terbaik. Nilai rata-rata warna (4,0) suka; aroma (3,9) suka; rasa (3,6) suka; dan kerenyahan (3,8) suka. *Cookies* dengan perlakuan D tersebut memiliki kadar air 2,86%; kadar abu 1,84%; kadar lemak 25,96%; kadar protein 4,61%; kadar karbohidrat 64,70%; serat kasar 5,13%; aktivitas antioksidan 22,85%, kadar kalsium 178,5 mg, kekerasan 251,79 N/cm²; angka lempeng total $2,7 \times 10^3$ cfu/g.

Kata kunci: bubuk daun krokot, *cookies*, karakteristik, tepung mocaf, perbandingan

*Effect Of Comparison Between Mocaf Flour And Purslane
Powder (Portulaca oleracea. L) On The Characteristic Of
Cookies*

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ABSTRACT

This research was aimed to determine the effect of comparison between Mocaf flour and purslane powder on the characteristic of cookies and to determine the best percentage between Mocaf flour and purslane powder to make it of cookies based on chemistry analyzed, physics analyzed and organoleptic test of cookies. This research used completely randomized design, with 5 treatments and 3 replications. The data were analyzed by using analysis of variance (ANOVA) and if there were found significant difference, there were analyzed with Duncan's New Multiple Range Test (DNMRT) in significance level 5%. The treatments used were A (98.5 % Mocaf flour : 1.5 % purslane powder), B (98% Mocaf flour : 2% purslane powder), C (97.5% Mocaf flour : 2.5% purslane powder), D (97% Mocaf flour : 3% purslane powder), E (96.5% Mocaf flour : 3.5% purslane powder). The results showed that the comparison between Mocaf flour and purslane powder significantly different influence on the moisture content, ash content, fat content, protein content, carbohydrate content, crude fiber, antioxidant, texture, but not significantly affected to colour, aroma, flavor, and texture. From the highest value based on organoleptic test obtained treatment D (97% Mocaf flour : 3% purslane powder) as the best product. Value of colour 4.0 (likes), aroma 3.9 (likes), flavor 3.6 (likes), and texture 3.8 (likes). The D treatment of cookies had moisture content 2.86%, ash content 1.84%, fat content 25.96%, protein content 4.61%, carbohydrate content 64.70%, crude fiber 5.13%, antioxidant activity 22.85%, calcium content 178.5 mg, texture 251.79 N/cm², and total plate count 2.7×10^3 cfu/g.

Keywords: Characteristic, comparison, cookies, mocaf flour, purslane powder.