

**PENGARUH PERBANDINGAN TEPUNG KULIT
PISANG KEPOK (*Musa paradisiaca* L.) DAN
TEPUNG BERAS MERAH TERHADAP
KARAKTERISTIK *RICE CRACKERS***

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PADANG
2025**

PENGARUH PERBANDINGAN TEPUNG KULIT PISANG KEPOK (*Musa paradisiaca* L.) DAN TEPUNG BERAS MERAH TERHADAP KARAKTERISTIK *RICE CRACKERS*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh tepung kulit pisang kepok (TKPK) dan tepung beras merah (TBM) terhadap karakteristik *rice crackers* dan untuk mengetahui formulasi terbaik pada *rice crackers*. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis secara statistik menggunakan *Analysis of Variance* (ANOVA) dan selanjutnya dilakukan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Perlakuan pada penelitian ini adalah perbandingan TKPK dan TBM A (4 g : 46 g), B (6 g : 44 g), C (8 g : 42 g), D (10 g : 40 g), dan E (12 g : 38 g). Hasil penelitian menunjukkan bahwa campuran TKPK dan TBM pada *rice crackers* berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, nilai energi, serat kasar, aktivitas antioksidan, uji kekerasan, dan uji organoleptik (rasa dan tekstur) dan berpengaruh tidak nyata terhadap kadar karbohidrat dan uji organoleptik (warna dan aroma). Perlakuan terbaik berdasarkan analisis kimia, mikrobiologi, fisik, dan organoleptik yaitu perlakuan A dengan nilai rata-rata sebagai berikut: kadar air 3,08%, kadar abu 2,12%, kadar lemak 10,10%, kadar protein 7,09%, kadar karbohidrat 73,41%, kadar serat kasar 2,05%, nilai energi 430,92 kkal/100 g, aktivitas antioksidan 42,14%, kekerasan 277,55 N/cm², angka lempeng total $4,5 \times 10^2$ CFU/g, dan uji organoleptik meliputi warna 4,00 (suka), aroma 3,90 (suka), rasa 4,10 (suka), dan tekstur 3,95 (suka).

Kata kunci: kulit pisang kepok, pangan fungsional, *rice crackers*, serat kasar, tepung beras merah

THE EFFECT OF THE COMPARISON OF KEPOK BANANA PEEL FLOUR (*Musa paradisiaca* L.) AND RED RICE FLOUR ON THE CHARACTERISTICS OF RICE CRACKERS

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ABSTRACT

This research aims to determine the effect of kepok banana peel flour (TKPK) and red rice flour (TBM) on the characteristics of *rice crackers* and to determine the best rice cracker formulation. The research design used was a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The data was analyzed statistically using Analysis of Variance (ANOVA) and then subjected to Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The treatments in this study were the ratios of TKPK and TBM A (4 g : 46 g), B (6 g : 44 g), C (8 g : 42 g), D (10 g : 40 g), dan E (12 g : 38 g). The results of the study showed that the mixture of TKPK and TBM in *rice crackers* had a significant effect on water content, ash content, protein content, fat content, energy value, crude fiber, antioxidant activity, hardness test, and organoleptic test (taste and texture) and had no significant effect on carbohydrate content and organoleptic test (color and aroma). The best treatment based on chemical, microbiological, physical, and organoleptic analysis was treatment A with the following average values: water content 3.08%, ash content 2.12%, fat content 10.10%, protein content 7.09%, carbohydrate content 73.41%, crude fiber content 2.05%, energy value 430.92 kcal/100 g, antioxidant activity 42.14%, hardness 277.55 N/cm², total plate count 4.5×10^2 CFU/g, and organoleptic tests include color 4.00 (like), aroma 3.90 (like), taste 4.10 (like), and texture 3.95 (like).

Keywords: crude fiber, functional food, kepok banana peel, red rice flour, *rice cracker*