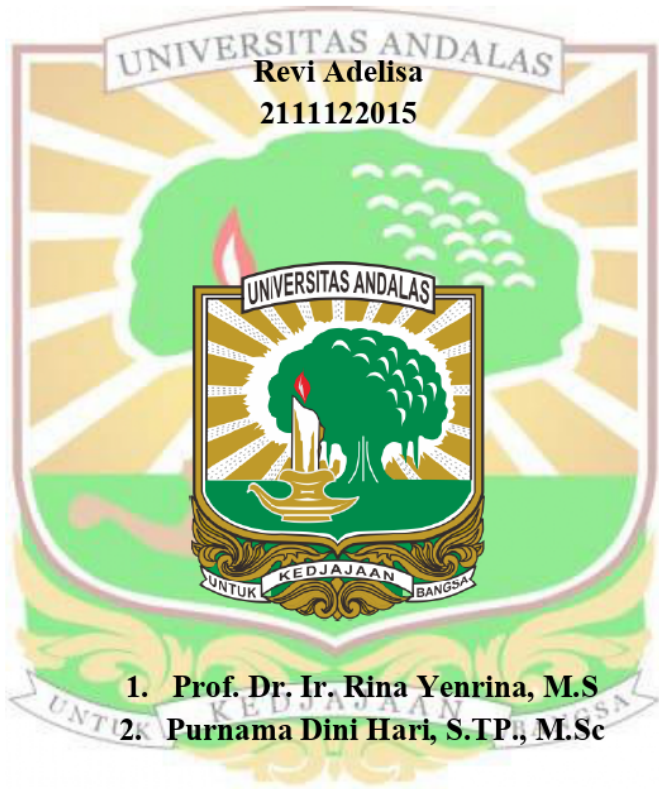


**PENGARUH PERBANDINGAN TEPUNG KETAN
PUTIH DENGAN TEPUNG KACANG HIJAU DAN
TEPUNG AMPAS KELAPA TERHADAP
KARAKTERISTIK KUE SAGON**



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PENGARUH PERBANDINGAN TEPUNG KETAN PUTIH DENGAN TEPUNG KACANG HIJAU DAN TEPUNG AMPAS KELAPA TERHADAP KARAKTERISTIK KUE SAGON

Revi Adelisa, Rina Yenrina, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dan menentukan formulasi terbaik perbandingan tepung ketan putih dengan tepung kacang hijau dan tepung ampas kelapa terhadap karakteristik kue sagon berdasarkan analisis kimia, analisis fisik, dan uji organoleptik. Rancangan percobaan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis Of Varians (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMR) pada taraf 5%. Hasil penelitian menunjukkan bahwa kue sagon dengan perbandingan tepung ketan putih, tepung kacang hijau, dan tepung ampas kelapa berpengaruh nyata pada taraf 5% terhadap analisis kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, serat kasar, kekerasan, dan organoleptik warna. Perlakuan terbaik diperoleh pada perlakuan D yaitu perbandingan tepung ketan putih 70%, tepung kacang hijau 15%, dan tepung ampas kelapa 15% dengan nilai rata-rata kadar air 3,41%, kadar abu 1,38%, kadar protein 7,88%, kadar lemak 4,29%, kadar karbohidrat 83,04%, serat kasar 5,45%, kekerasan 73,73 N/cm², serta penerimaan organoleptik terhadap kue sagon dengan skor warna 3,60 (suka), aroma 3,68 (suka), tekstur 3,56 (suka), dan rasa 3,76 (suka).

Kata Kunci: kue sagon, tepung ampas kelapa, tepung kacang hijau, tepung ketan putih

THE EFFECT OF WHITE GLUTINOUS RICE FLOUR RATIO WITH MUNG BEAN FLOUR AND COCONUT PULP FLOUR ON SAGON COOKIES CHARACTERISTICS

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ABSTRACT

This research aims to evaluate the influence and identify the optimal formulation of the ratio between white glutinous rice flour, mung bean flour, and coconut pulp flour on the characteristics of sagon cookies, based on chemical, physical, and organoleptic analyses. The experimental design used in this study was a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMR) analysis at the 5% level. The results showed that sagon cookies with the ratio of white glutinous rice flour, mung bean flour, and coconut pulp flour had a significant effect at the 5% level on the analysis of water content, ash content, protein content, fat content, carbohydrate content, crude fiber, hardness, and organoleptic assessment of color. The best treatment was obtained in treatment D, namely the ratio of 70% white glutinous rice flour, 15% mung bean flour, and 15% coconut pulp flour with an average value of 3.41% moisture content, 1.38% ash content, 7.88% protein content, 4.29% fat content, 83.04% carbohydrate content, 5.45% crude fiber, 73.73 N/cm² hardness, and organoleptic acceptance of sagon cookies with a color score of 3.60 (liked), aroma 3.68 (liked), texture 3.56 (liked), and taste 3.76 (liked).

Keywords: sagon cookies, coconut pulp flour, mung bean flour, white glutinous rice flour