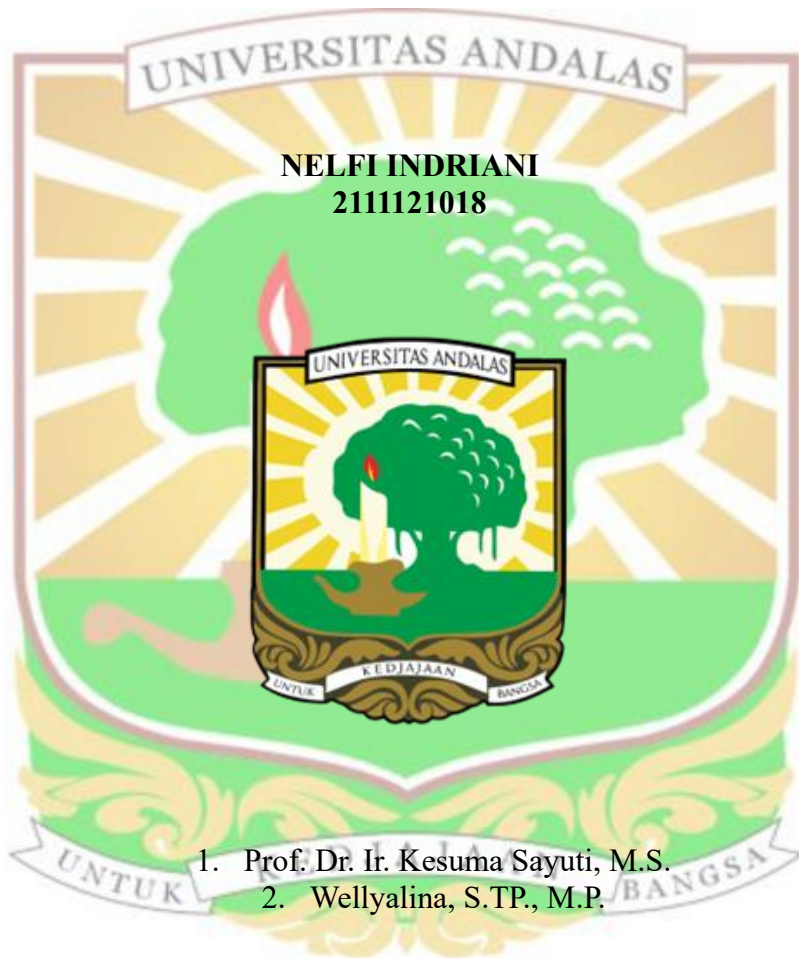


**PENGARUH TINGKAT PERBANDINGAN
TEPUNG JAGUNG DAN TEPUNG KACANG
HIJAU DENGAN PENAMBAHAN BUBUK DAUN
KELOR TERHADAP KARAKTERISTIK *COOKIES***



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Nelfi Indriani, Kesuma Sayuti, Wellyalina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan tepung jagung dan tepung kacang hijau dengan penambahan bubuk daun kelor terhadap karakteristik *cookies*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, yang terdiri dari perbandingan tepung jagung dan tepung kacang hijau (60:40, 55:45, 50:50, 45:55, 40:60) dengan penambahan 3 gram bubuk daun kelor. Parameter yang dianalisis meliputi kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, nilai kekerasan, serta uji organoleptik hedonik (warna, aroma, tekstur, dan rasa). Hasil penelitian menunjukkan bahwa perbandingan tepung jagung dan tepung kacang hijau dengan penambahan bubuk daun kelor memberikan pengaruh signifikan (berpengaruh nyata) terhadap karakteristik kadar air, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, nilai kekerasan, dan aroma. Namun, tidak memberikan pengaruh signifikan terhadap kadar abu, warna, rasa, dan tekstur. Perlakuan terbaik produk *cookies* pada penelitian ini berdasarkan nilai gizi produk adalah pada perlakuan E dengan perbandingan tepung jagung 40% dan tepung kacang hijau 60% dengan karakteristik kadar air 4,00%, kadar abu 1,65%, kadar protein 10,47%, kadar lemak 16,64%, kadar karbohidrat *by difference* 67,24%, serat kasar 6,56%, kekerasan 225,40 N/cm² dan angka lempeng total $7,6 \times 10^3$. Sedangkan nilai rata-rata organoleptik terhadap warna 3,96 (suka), aroma 3,96 (suka), tekstur 3,8 (suka) dan rasa 4,04 (suka).

Kata Kunci: bubuk daun kelor; *cookies*; tepung kacang hijau; tepung jagung; nilai gizi

THE EFFECT OF CORN FLOUR AND MUNG BEAN FLOUR RATIO WITH THE ADDITION OF MORINGA LEAF POWDER ON *COOKIE* CHARACTERISTICS

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ABSTRACT

This study aims to determine the effect of the ratio of corn flour and mung bean flour with the addition of Moringa leaf powder on the characteristics of cookies. This study used a Completely Randomized Design (CRD) with 5 treatments and 3 replications, consisting of a ratio of corn flour and mung bean flour (60:40, 55:45, 50:50, 45:55, 40:60) with the addition of 3 grams of Moringa leaf powder. The parameters analyzed included water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, hardness value, and hedonic organoleptic tests (color, aroma, texture, and taste). The results showed that the ratio of corn flour and mung bean flour with the addition of Moringa leaf powder had a significant effect (significant effect) on the characteristics of water content, protein content, fat content, carbohydrate content, crude fiber content, hardness value, and aroma. However, it did not have a significant effect on ash content, color, taste, and texture. The best treatment of cookies products in this study based on the nutritional value of the product is treatment E with a ratio of 40% corn flour and 60% mung bean flour with characteristics of water content of 4.00%, ash content of 1.65%, protein content of 10.47%, fat content of 16.64%, carbohydrate content by difference of 67.24%, crude fiber of 6.56%, hardness of 225.40 N/cm² and total plate count of 7.6 X 10³. While the average organoleptic value of color is 3.96 (like), aroma 3.96 (like), texture 3.8 (like) and taste 4.04 (like).

Keywords: *moringa leaf powder; cookies; mung bean flour; corn flour; nutritional value*