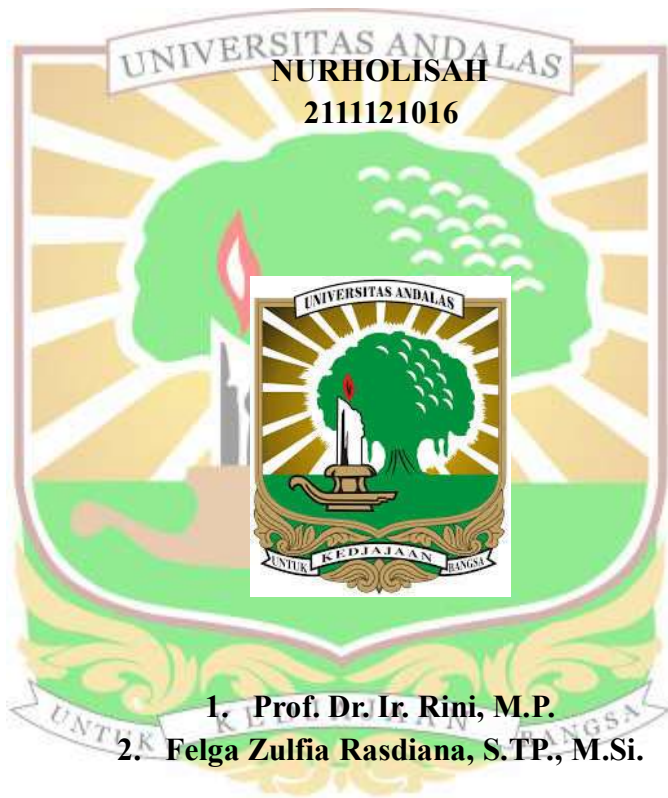


**PENGARUH PERBANDINGAN TEPUNG PISANG
KEPOK (*Musa acuminata x balbasiana*) DAN
TEPUNG DAUN KELOR (*Moringa oleifera*)
TERHADAP KARAKTERISTIK *COOKIES***



1. Prof. Dr. Ir. Rini, M.P.
2. Felga Zulfia Rasdiana, S.TP., M.Si.

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2025**

PENGARUH PERBANDINGAN TEPUNG PISANG KEPOK (*Musa acuminata x balbasiana*) DAN TEPUNG DAUN KELOR (*Moringa oleifera*) TERHADAP KARAKTERISTIK COOKIES

Nurholisah, Rini, Felga Zulfia Rasdiana

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung pisang kepok (*Musa acuminata x balbasiana*) dan tepung daun kelor (*Moringa oleifera*) terhadap karakteristik *cookies*. Rancangan penelitian yang digunakan adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis of Varians (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik yang dihasilkan adalah cookies perlakuan C dengan perbandingan (tepung pisang kepok 90% : tepung daun kelor 10%) dengan nilai kekerasan (331,66) N/cm², warna °Hue (157,07), angka lempeng total (1,2 x 10⁴ CFU/g), kadar air (4,93%), kadar abu (1,99%), kadar lemak (26,90%), kadar protein (6,74%), kadar karbohidrat (39,27%) dan skor organoleptik warna (4,08), aroma (3,60), rasa (3,76), tekstur (3,80).

Kata kunci: Tepung pisang kepok, Tepung daun kelor, *Cookies*

THE EFFECT OF THE COMPARISON OF KEPOK BANANA FLOUR (*Musa acuminata x balbasiana*) AND MORINGA LEAF FLOUR (*Moringa oleifera*) ON THE CHARACTERISTICS OF COOKIES

Nurholisah, Rini, Felga Zulfia Rasdiana

ABSTRACT

This study aims to determine the effect of the ratio of kepok banana flour (*Musa acuminata x balbasiana*) and moringa leaf flour (*Moringa oleifera*) on *cookies* characteristics. The research design used was a completely randomized design (CRD) with 5 treatments and 3 replications. The research data were statistically analyzed using Analysis of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DMRT) at a 5% level. The results showed that the best treatment produced was cookies treatment C (90% kepok banana flour: 10% moringa leaf flour) with a hardness value of (331.66) N/cm², color °Hue (157.07), total number plate (1.2 x 10⁴ CFU/g), water content (4.93%), ash content (1.9%), fat content (26.90%), protein content (6.74%), carbohydrate content (39.27%) and organoleptic scores of color (4.08), aroma (3.60), taste (3.76), texture (3.80).

Keywords: Kepok banana flour, Moringa leaf flour, *Cookies*