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

NURHOLISAH
2111121016

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

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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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 Miltiple 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/cm^2, warna °Hue (157,07), angka lempeng total (1,2 x 10^4 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/cm^2, color °Hue (157.07), total number plate (1.2 x 10^4 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*