

**PENGARUH PERBANDINGAN TEPUNG UMBI
TALAS (*Xanthosoma sagittifolium* (L.) Schott) DAN
TEPUNG KACANG KEDELAI (*Glycine max* L.)
TERHADAP KARAKTERISTIK MUTU
*CRACKERS***

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung umbi talas (*Xanthosoma sagittifolium* (L.) Schott) dan tepung kedelai (*Glycine max* L.) terhadap karakteristik mutu *crackers* serta menentukan formulasi terbaik. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan perbandingan tepung talas dan kedelai (85%:15%, 80%:20%, 75%:25%, 70%:30%, dan 65%:35%) yang masing-masing diulang tiga kali. Parameter yang diuji meliputi karakteristik kimia (kadar air, abu, protein, lemak, karbohidrat, serat kasar), fisik (uji kekerasan), mikrobiologi (angka lempeng total), serta organoleptik (warna, rasa, aroma, tekstur). Hasil penelitian menunjukkan bahwa perbedaan proporsi tepung talas dan kedelai memberikan pengaruh nyata terhadap karakteristik kimia, fisik, dan organoleptik *crackers*. Perlakuan terbaik diperoleh pada formulasi 75% tepung talas dan 25% tepung kedelai dengan kadar air 4,33%, abu 2,67%, protein 12,00%, lemak 25,93%, karbohidrat 52,55%, serat kasar 1,94%, kekerasan 57,37 N/cm², dan angka lempeng total $8,1 \times 10^3$ CFU/g. Penilaian organoleptik menunjukkan tingkat kesukaan panelis pada kategori “suka” untuk warna (3,60), rasa (3,96), aroma (3,52), dan tekstur (3,76). Dengan demikian, substitusi tepung kedelai hingga 25% dapat menghasilkan *crackers* dengan mutu gizi baik dan diterima panelis.

Kata Kunci : *Crackers*, tepung talas, tepung kedelai

THE EFFECT OF THE RATIO OF TARO FLOUR (*Xanthosoma sagittifolium* (L.) Schott) AND SOYBEAN FLOUR (*Glycine max* L.) ON THE QUALITY CHARACTERISTICS OF CRACKERS

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ABSTRACT

This study aimed to determine the effect of different proportions of taro flour (*Xanthosoma sagittifolium* (L.) Schott) and soybean flour (*Glycine max* L.) on the quality characteristics of *crackers* and to identify the best formulation. The research was conducted using a Completely Randomized Design (CRD) with five treatments of taro and soybean flour ratios (85%:15%, 80%:20%, 75%:25%, 70%:30%, and 65%:35%), each replicated three times. The parameters observed included chemical characteristics (moisture, ash, protein, fat, carbohydrate, crude fiber), physical characteristics (hardness), microbiological quality (total plate count), and organoleptic properties (color, taste, aroma, texture). The results showed that different proportions of taro and soybean flour significantly affected the chemical, physical, and sensory qualities of the *crackers*. The best formulation was obtained from 75% taro flour and 25% soybean flour, water content 4.33%, ash 2.67%, protein 12.00%, fat 25.93%, carbohydrate 52.55%, crude fiber 1.94%, hardness 57.37 N/cm², and total plate count 8.1×10^3 CFU/g. Organoleptic assessment showed the panelists' level of preference in the "like" category for color (3.60), taste (3.96), aroma (3.52), and texture (3.76). Therefore, substitution of soybean flour up to 25% can produce *crackers* with good nutritional quality and consumer acceptance.

Keywords: *Crackers*, taro flour, soybean flour