

**PENGARUH PERBANDINGAN TEPUNG PISANG
(*Musa x paradisiaca*, L.) DAN TEPUNG KACANG
HIJAU (*Vigna radiata*, L.) TERHADAP
KARAKTERISTIK *COOKIES***



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- Dosen Pembimbing :**
1. Prof. Dr. Ir. Kesuma Sayuti, M.S.
 2. Prof. Dr. Ir. Rina Yenrina, M.S.

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Meri Purnama, Kesuma Sayuti, Rina Yenrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung pisang “Masak Sehari” dan tepung kacang hijau terhadap karakteristik *cookies*. Rancangan percobaan yang digunakan pada penelitian ini adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah tingkat perbandingan tepung pisang dan tepung kacang hijau yaitu sebesar 100 : 0, 75 : 25, 70 : 30, 65 : 35, 60 : 40. Data penelitian dianalisis secara statistik dengan *Analysis of Variance* (ANOVA) dan dilanjutkan dengan analisis *Duncan’s New Multiple Range Test* (DNMRT) pada taraf 5%. Temuan penelitian mengindikasikan bahwa tingkat perbandingan tepung pisang “Masak Sehari” dan tepung kacang hijau terhadap karakteristik *cookies* berpengaruh nyata terhadap analisis kadar air, analisis kadar abu, analisis kadar protein, analisis kadar karbohidrat, analisis kadar serat kasar, analisis fisik, organoleptik warna, dan tekstur produk. Namun, tidak berpengaruh nyata terhadap analisis kadar lemak, organoleptik rasa, dan organoleptik aroma produk. Perlakuan terbaik *cookies* yang dihasilkan adalah *cookies* perlakuan E (Perbandingan tepung pisang 60% : tepung kacang hijau 40%) dengan kadar air 4,54%, kadar abu 2,72%, kadar protein 10,98%, kadar lemak 25,09%, kadar karbohidrat 56,67%, kadar serat kasar 2,14%, nilai kekerasan 241,63 N/cm², organoleptik warna 4,00 (suka), organoleptik aroma 4,08 (suka), organoleptik rasa 3,96 (suka), dan organoleptik tekstur 4,32 (suka).

Kata kunci: *cookies*, tepung pisang, tepung kacang hijau

THE EFFECT OF THE RATIO OF “MASAK SEHARI” BANANA FLOUR (*Musa x paradisiaca*, L.) AND MUNG BEAN FLOUR (*Vigna radiata*, L.) ON *COOKIES* CHARACTERISTICS

Meri Purnama, Kesuma Sayuti, Rina Yenrina

ABSTRACT

This study aims to determine the effect of the ratio of “Masak Sehari” banana flour and mung bean flour on the characteristics of cookies. The experimental design used in this study was a completely randomized design (CRD) with 5 treatments and 3 replicates. The treatments in this study were the ratio levels of banana flour and mung bean flour, namely 100:0, 75:25, 70:30, 65:35, and 60:40. The research data were statistically analyzed using Analysis of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at a 5% level. The research findings indicate that the ratio of “Masak Sehari” banana flour and mung bean flour to the characteristics of cookies has a significant effect on moisture content analysis, ash content analysis, protein content analysis, carbohydrate content analysis, crude fiber content analysis, physical analysis, organoleptic color, and product texture. However, it did not significantly affect the fat content analysis, organoleptic taste, and organoleptic aroma of the product. The best cookies produced were cookies with treatment E (60% banana flour : 40% mung bean flour) with a moisture content of 4.54%, ash content of 2.72%, protein content of 10.98%, fat content of 25.09%, carbohydrate content of 56.67%, crude fiber content of 2.14%, hardness value of 241.63 N/cm², organoleptic color of 4.00 (like), organoleptic aroma of 4.08 (like), organoleptic taste of 4.16 (like), and organoleptic texture of 4.32 (like).

Keywords: *cookies*, banana flour, mung bean flour