

**PENGARUH PENAMBAHAN TEPUNG HATI
AYAM TERHADAP KARAKTERISTIK
CRACKERS BERBAHAN DASAR TEPUNG
MOCAF DAN TEPUNG KACANG HIJAU**



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Pengaruh Penambahan Tepung Hati Ayam Terhadap Karakteristik *Crackers* Berbahan Dasar Tepung Mocaf dan Tepung Kacang Hijau

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ABSTRAK

Penelitian ini bertujuan mengkaji pengaruh penambahan tepung hati ayam terhadap karakteristik crackers berbahan tepung mocaf dan tepung kacang hijau. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan lima tingkat penambahan tepung hati ayam (0%, 4%, 6%, 8%, dan 10%) serta tiga ulangan. Parameter yang diamati meliputi karakteristik kimia, fisik, mikrobiologi, dan organoleptik. Data dianalisis menggunakan Analysis of Variance, dilanjutkan uji Duncan's New Multiple Range Test pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan tepung hati ayam berpengaruh nyata terhadap kadar protein, kadar karbohidrat, nilai energi, kandungan zat besi, tingkat kekerasan, serta karakteristik sensori warna dan aroma crackers. Berdasarkan uji sensori, formulasi dengan penambahan tepung hati ayam 6% merupakan perlakuan terbaik dengan karakteristik kadar air 2,13%, kadar abu 3,67%, kadar lemak 15,97%, kadar protein 9,36%, kadar karbohidrat 68,87%, nilai energi 525,86 kkal, kadar zat besi 7,06 mg/100 g, tingkat kekerasan 186,6 N/cm², angka lempeng total $0,31 \times 10^3$ CFU/g, serta tingkat kesukaan warna, aroma, tekstur, dan rasa dalam kategori suka.

Kata kunci: *crackers*; tepung hati ayam; mocaf; tepung kacang hijau; zat besi

The Effect of Adding Chicken Liver Flour on The Characteristics of *Crackers* Made from MOCAF and Mung Bean Flour

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ABSTRACT

This study aimed to evaluate the effect of chicken liver flour addition on the characteristics of crackers made from modified cassava flour (MOCAF) and mung bean flour. The study employed a Completely Randomized Design (CRD) with five levels of chicken liver flour addition (0%, 4%, 6%, 8%, and 10%) and three replications. The parameters evaluated included chemical, physical, microbiological, and sensory characteristics. The data were analyzed using Analysis of Variance (ANOVA), followed by Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The results showed that the addition of chicken liver flour significantly affected protein content, carbohydrate content, energy value, iron content, hardness, as well as the sensory attributes of color and aroma of the crackers. Based on the sensory evaluation, the formulation containing 6% chicken liver flour was selected as the best treatment, with the following characteristics: moisture content of 2.13%, ash content of 3.67%, fat content of 15.97%, protein content of 9.36%, carbohydrate content of 68.87%, energy value of 525.86 kcal, iron content of 7.06 mg/100 g, hardness of 186.6 N/cm², a total plate count of 0.31×10^3 CFU/g, and sensory acceptability of color, aroma, texture, and taste categorized as "liked".

Keywords: *crackers; chicken liver flour; mocaf flour; mung bean flour; iron content.*