

**PENGARUH PENAMBAHAN BUBUK COKELAT MANIS
TERHADAP KARAKTERISTIK BUMBU RENDANG
BASA**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk cokelat manis terhadap karakteristik bumbu rendang basah serta menentukan formulasi penambahan bubuk cokelat manis terbaik. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan, yaitu A (0%), B (0,5%), C (1%), D (1,5%), dan E (2%) penambahan bubuk cokelat manis, serta tiga kali ulangan. Data yang diperoleh dianalisis secara statistik menggunakan analisis ragam (ANOVA) dan dilanjutkan dengan uji Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk cokelat manis berbeda nyata terhadap organoleptik rasa, kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, aktivitas antioksidan, asam lemak bebas, dan angka lempeng total bumbu rendang basah yang dihasilkan. Namun, berbeda tidak nyata terhadap organoleptik warna, aroma dan tekstur bumbu rendang basah yang dihasilkan. Perlakuan terbaik diperoleh pada perlakuan E dengan penambahan bubuk cokelat manis 2% (6 gram) yang menghasilkan kadar air 49,59%, kadar abu 3,45%, kadar protein 3,90%, kadar lemak 24,84%, kadar karbohidrat 18,20%, aktivitas antioksidan 26,40%, asam lemak bebas 0,62%, angka lempeng total $1,75 \times 10^2$ CFU/gram serta karakteristik organoleptik nilai rata-rata terhadap warna yaitu 4,00 (suka); rasa 4,28 (suka); aroma 4,12 (suka); tekstur 4,00 (suka).

Kata kunci: bubuk cokelat manis; bumbu rendang basah; organoleptik; rasa.

THE EFFECT OF ADDING SWEET COCOA POWDER ON THE CHARACTERISTICS OF WET RENDANG PASTE

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ABSTRACT

This study aimed to determine the effect of adding sweet cocoa powder on the characteristics of wet rendang paste and to identify the optimal formulation for the addition of sweet cocoa powder. A Completely Randomized Design (CRD) was employed with five treatments A (0%), B (0.5%), C (1%), D (1.5%), and E (2%) sweet cocoa powder addition—and three replications. The data obtained were analyzed statistically using Analysis of Variance (ANOVA), followed by Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The research results indicate that the addition of sweet cocoa powder significantly affected the taste (organoleptic), moisture content, ash content, fat content, protein content, carbohydrate content, antioxidant activity, free fatty acids, and total plate count of the resulting wet rendang paste. However, no significant differences were observed in the organoleptic attributes of color, aroma, and texture. The best result was obtained with treatment E (2% or 6 grams of sweet cocoa powder addition), yielding a moisture content of 49.59%, ash content of 3.45%, protein content of 3.90%, fat content of 24.84%, carbohydrate content of 18.20%, antioxidant activity of 26.40%, free fatty acids of 0.62%, total plate count of 1.75×10^2 CFU/g and regarding organoleptic characteristics, the average scores were: color 4.00 (liked); taste 4.28 (liked); aroma 4.12 (liked); and texture 4.00 (liked).

Keywords: organoleptic; sweet cocoa powder; taste; wet rendang paste.