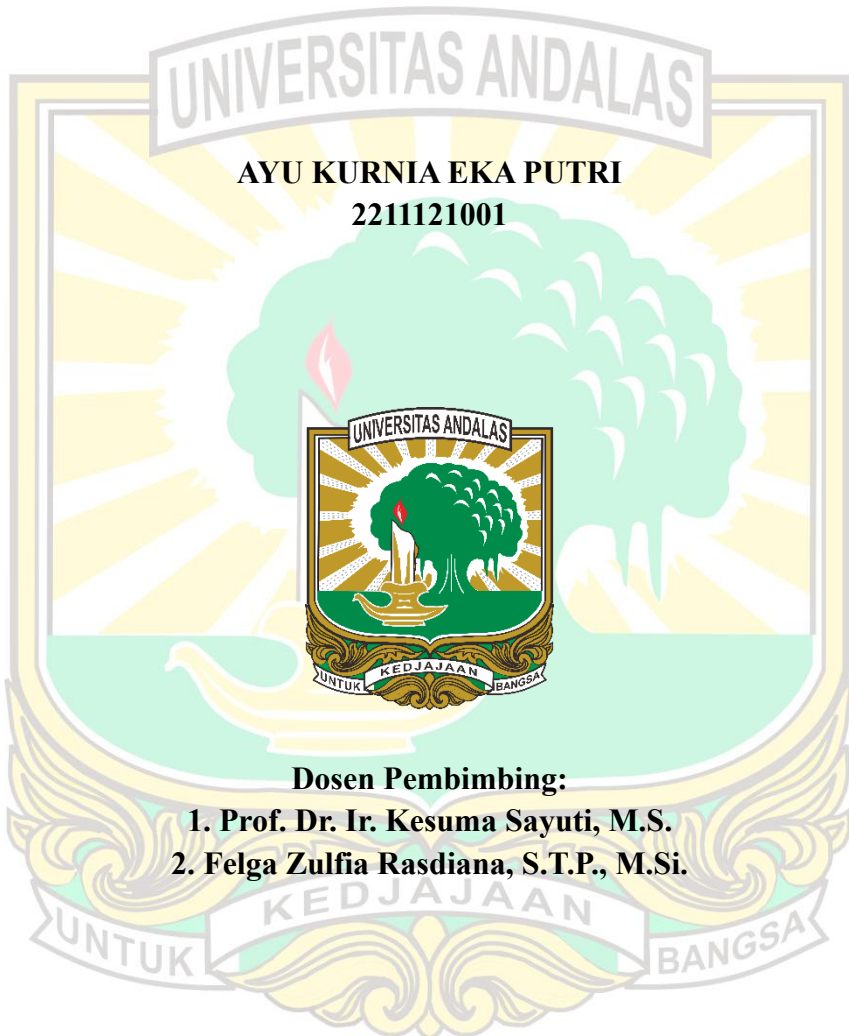


**PENGEMBANGAN *COOKIES* BERBASIS BAHAN
PANGAN LOKAL DARI TEPUNG UBI JALAR
ORANYE DAN TEPUNG KACANG MERAH**



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Pengembangan *Cookies* Berbasis Bahan Pangan Lokal dari Tepung Ubi Jalar Oranye dan Tepung Kacang Merah

Ayu Kurnia Eka Putri, Kesuma Sayuti, Felga Zulfia Rasdiana

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh variasi perbandingan tepung ubi jalar oranye dan tepung kacang merah terhadap karakteristik *cookies*. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan perbandingan tepung ubi jalar oranye dan tepung kacang merah yang terdiri atas lima perlakuan, yaitu A (100%:0%), B (75%:25%), C (70%:30%), D (65%:35%), dan E (60%:40%) dan tiga kali ulangan. Data dianalisis menggunakan uji *Analysis of Variance* (ANOVA) dan dilanjutkan dengan *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung ubi jalar oranye dan tepung kacang merah berpengaruh nyata terhadap kadar air, kadar protein, kadar karbohidrat, nilai kekerasan, serta tingkat kesukaan panelis terhadap tekstur, tetapi berpengaruh tidak nyata terhadap kadar abu, kadar lemak, dan tingkat kesukaan panelis terhadap warna, aroma, dan rasa. Perlakuan terbaik diperoleh pada perlakuan C (70% tepung ubi jalar oranye : 30% tepung kacang merah) dengan karakteristik kadar air 4,18%, kadar abu 2,08%, kadar protein 6,09%, kadar lemak 22,56%, kadar karbohidrat 65,09%, kekerasan 2585,00 gf, angka lempeng total $1,95 \times 10^2$ CFU/g, serta tingkat kesukaan warna 4,12 (suka), aroma 3,96 (suka), tekstur 3,88 (suka), dan rasa 4,00 (suka).

Kata kunci: *cookies*, kacang merah, ubi jalar oranye.

Development of Cookies Based on Local Food Ingredients Using Orange Sweet Potato Flour and Red Kidney Bean Flour

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ABSTRACT

This study aimed to determine the effect of different proportions of orange sweet potato flour and red kidney bean flour on the characteristics of cookies. The study employed a Completely Randomized Design (CRD) consisting of five treatments: A (100%:0%), B (75%:25%), C (70%:30%), D (65%:35%), and E (60%:40%), with three replications. 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 proportion of orange sweet potato flour and red kidney bean flour significantly affected moisture content, protein content, carbohydrate content, hardness, and panelists' preference for texture, but had no significant effect on ash content, fat content, or panelists' preference for color, aroma, and taste. The best treatment was treatment C (70% orange sweet potato flour : 30% red kidney bean flour), which had the following characteristics: moisture content of 4.18%, ash content of 2.08%, protein content of 6.09%, fat content of 22.56%, carbohydrate content of 65.09%, hardness of 2,585.00 gf, total plate count of 1.95×10^2 CFU/g, and panelists preference scores of 4.12 (liked) for color, 3.96 (liked) for aroma, 3.88 (liked) for texture, and 4.00 (liked) for taste.

Keywords: cookies, orange sweet potato, red kidney bean.