

**“PENGARUH TINGKAT PENCAMPURAN TEPUNG MOCAF
(*MODIFIED CASSAVA FLOUR*) DENGAN BUBUK DAUN
KELOR (*Moringa oleifera*) TERHADAP KARAKTERISTIK
COOKIES”**

*Diusulkan sebagai Salah Satu Syarat untuk Memperoleh
Gelar Sarjana Teknologi Pertanian*



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Pengaruh Tingkat Pencampuran Tepung MOCAF (*Modified Cassava Flour*) dengan Bubuk Daun Kelor (*Moringa oleifera*) Terhadap Karakteristik *Cookies*

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ABSTRAK

Penelitian bertujuan untuk mengetahui pengaruh tingkat pencampuran tepung MOCAF dengan bubuk daun kelor terhadap karakteristik *cookies* yang dihasilkan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data dianalisis menggunakan analisis varian (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Perlakuan pada penelitian ini adalah pencampuran tepung MOCAF dengan bubuk daun kelor (100% : 0%, 98% : 2%, 96% : 4%, 94% : 6%, 92% : 8%). Dari hasil penelitian menunjukkan bahwa tingkat pencampuran berpengaruh nyata terhadap sifat fisik, kimia dan organoleptik (warna, aroma, rasa, dan kerenyahan) terhadap *cookies* tepung MOCAF dengan bubuk daun kelor yang dihasilkan. Perlakuan terbaik berdasarkan hasil uji organoleptik adalah perlakuan B (tepung MOCAF 98% : bubuk daun kelor 2%) dengan nilai kadar air 3,69%, kadar abu 2,06%, kadar protein 5,17%, kadar lemak 22,50%, kadar karbohidrat 66,58%, asam lemak bebas 0,39%, nilai energi 482,70 kkal/100 gram, kadar kalsium 438,55 mg/100 gram, Aktivitas Antioksidan IC₅₀ 1650, 36 ppm, serat pangan 7,71%, kekerasan 239,16 N/cm², angka lempeng total 1,0 x 10⁴, serta penerimaan organoleptik terhadap *cookies* dengan warna 4,44 (suka), aroma 3,84 (suka), rasa 4,08 (suka), dan kerenyahan 4,16 (suka).

Kata kunci: bubuk daun kelor, *cookies*, karakteristik, tepung mocaf.

The Effect of Mixing MOCAF Flour (*Modified Cassava Flour*) with Moringa Leaf Powder (*Moringa oleifera*) Level on The Charactetistic of *Cookies*

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ABSTRAK

This study aims to determine the effect of mixing MOCAF flour with moringa leaf powder level on the characteristic of *cookies*. This study used a Completely Randomize Design (CRD) with 5 treatments and 3 replications. Data were analyzed using analysis of variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% level. The treatment in this study was the mixing level of MOCAF flour with moringa leaf powder (100%:0%, 98%:2%, 96%:4%, 94%:6%, 92%:8%). The result of the study showed that the mixing level of MOCAF flour with moringa leaf powder significantly affected the physical, chemical and organoleptic properties (color, aroma, taste, crispness) of the *cookies* MOCAF flour with moringa leaf powder produced. The best product is treatment B (MOCAF flour 98% : moringa leaf powder 2%) with a moisture content of 3,69%, ash content 2,06%, protein content 5,17%, fat content 22,50%, carbohydrate content 66,58%, free fatty acids content 0,39%, energy 482,70 kkal/100 gram, calcium content 438, 55 mg/100 gram, antioxidant IC₅₀ 1650,30 ppm, dietary fiber 7,71%, hardness 239,16 N/cm², total plate count 1,0 x 10⁴, with organoleptic values were accepted by panelists at the level of liking with color 4.44, aroma 3.84, taste 4.08, and crispness 4.16.

Key words : characteristic ,cookies, moringa leaf powder, mocaf flour.