

**PENGARUH PENAMBAHAN EKSTRAK PANDAN WANGI
(*Pandanus amaryllifolius*) DAN EKSTRAK CASSIA VERA
TERHADAP KARAKTERISTIK MUTU KUE CUCUR**

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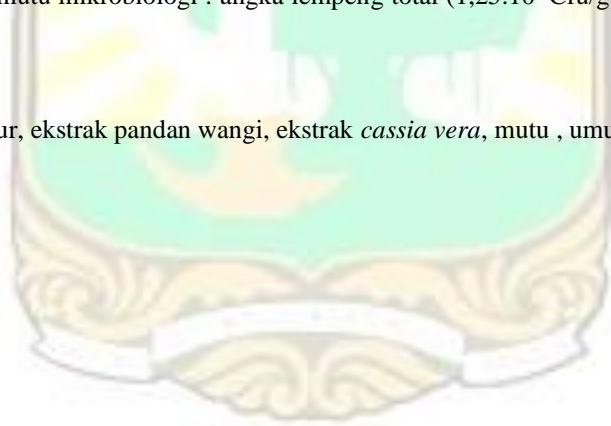
“Pengaruh Penambahan Ekstrak Pandan Wangi (*Pandanus amaryllifolius*) dan Ekstrak *Cassia Vera* terhadap Karakteristik Mutu Kue Cucur”

Dodi Mardianto, Fauzan Azima, Hasbullah

ABSTRAK

Kue cucur merupakan salah satu makanan tradisional yang berasal dari Betawi yang termasuk makanan berminyak. Dalam penelitian ini kue cucur dibuat dengan tepung terigu, tepung beras, dan gula pasir ditambahkan beberapa ekstrak pandan wangi (*Pandanus amaryllifolius*) dan ekstrak *cassia vera*. Penelitian ini bertujuan untuk mengetahui karakteristik mutu dan umur simpan dari kue cucur dengan penambahan ekstrak pandan wangi dan ekstrak *cassia vera*. Penelitian dirancang dengan 5 perlakuan yaitu penambahan ekstrak pandan wangi dan ekstrak *cassia vera* masing-masing: A(kontrol/tanpa penambahan), B(Penambahan ekstrak pandan wangi 10%), C(Penambahan ekstrak *cassia vera* 0,1%), D(penambahan ekstrak *cassia vera* 0,2%), dan E(penambahan pandan wangi 10% dan ekstrak *cassia vera* 0,1%). Pengamatan dilakukan terhadap organoleptik, sifat kimia (kadar Air, kadar abu, Aw, pH, kadar lemak, aktivitas antioksidan, asam lemak bebas, bilangan peroksida, kandungan TBA), sifat fisik (tekstur, warna) dan mikrobiologi (angka lempeng total, kapang - khamir). Hasil terbaik pada penelitian ini diperoleh penambahan ekstrak *cassia vera* 0,1% dengan karakteristik mutu: penerimaan panelis terhadap warna (3,85) aroma (3,90), rasa (3,65) dan tekstur(4,05), mutu kimia : kadar air (19,20%) kadar abu (0,73%) kadar lemak (18,62%) pH (6,35) aktivitas antioksidan (35,74%) Aw (0,758) asam lemak bebas (0,44%) bilangan peroksida (0,00%) dan angka Tba (0,85%), mutu fisik : warna (37,99) tekstore (46,36 N/cm²), dan mutu mikrobiologi : angka lempeng total (1,25.10³ Cfu/g) dan kapang- khamir (0 Cfu/g).

Kata kunci: kue cucur, ekstrak pandan wangi, ekstrak *cassia vera*, mutu , umur simpan



“Effect of Addition Extract of *Pandanus amaryllifolius* Leaves and Extract of *Cassia Vera* on the Quality Characteristic of Cucur Cake”

Dodi Mardianto, Fauzan Azima, Hasbullah

ABSTRACT

Cucur cake is one of traditionally food from Betawi which belongs to oily foods. In this study cucur is made with wheat flour, rice flour, sugar and added some extracts such as extract of *Pandanus amaryllifolius* leaves and extract of *cassia vera*. This study aimed to find out the quality characteristic and shelf life of the cucur cake with the addition of fragrant pandanus extract and *cassia vera* extract. This research was explorative with 5 treatments, namely the addition of extract of *Pandanus amaryllifolius* leaves and and extract of *cassia vera* respectively: A(original or control), B(addition 10% extract of *Pandanus amaryllifolius* leaves), C(addition 0,1% extract of *cassia vera*), D(addition 0,2% extract of *cassia vera*) and E(addition 10% extract of *Pandanus amaryllifolius* leaves and 0,1% extract of *cassia vera*). Observations were made on organoleptics, chemical properties (moisture content, ash content, Aw, pH, fat content, antioxidant activity, free fatty acids, peroxide number, TBA content), physical properties (texture, color) and microbiology (total plate count, mold - yeast). The best results in this study were the addition of 0.1% *cassia vera* extract with quality characteristics: acceptance panelists on color (3.85) aroma (3.90), taste (3.65) and texture (4.05), chemical quality: moisture content (19.20%) ash content (0.73%) fat content (18.62%) pH (6.35) antioxidant activity (35.74%) Aw (0.758) free fatty acids (0.44%) peroxide number (0.00%) and Tba number (0.85%) , physical quality: color (37.99) texture (46.36 N/cm²), and microbiological quality: total plate count (1.25.10³ Cf_u/g) and yeast (0 Cf_u /g).

Key words : cucur cake, extract of *Pandanus amaryllifolius* leaves, extract of *cassia vera*, quality, shelf life

