

**PENGARUH PENAMBAHAN DAUN KERSEN (*Muntingia calabura Linn*)  
TERHADAP KARAKTERISTIK DAN AKTIVITAS ANTIOKSIDAN  
*CRACKERS***

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**FAKULTAS TEKNOLOGI PERTANIAN  
UNIVERSITAS ANDALAS  
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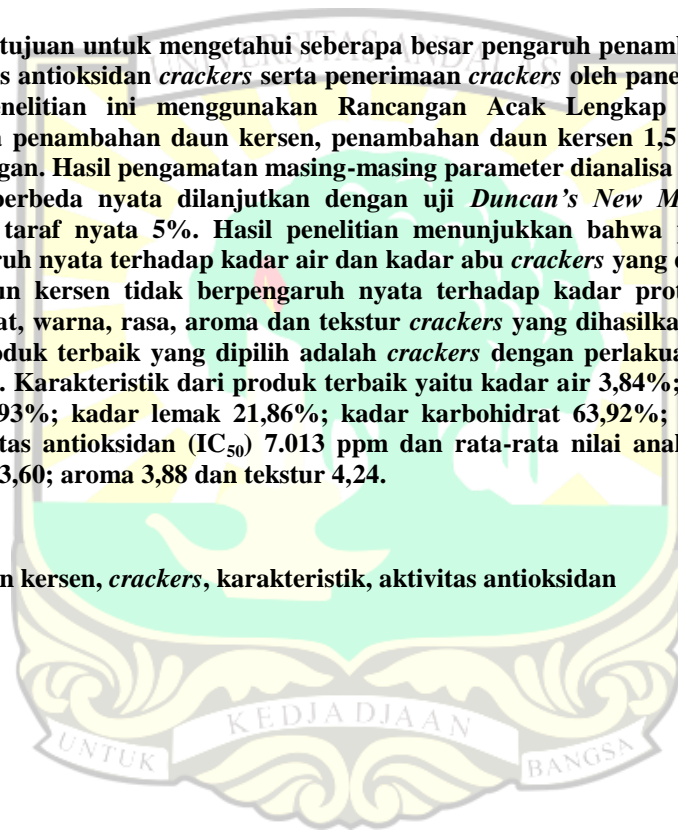
# PENGARUH PENAMBAHAN DAUN KERSEN (*Muntingia calabura* Linn) TERHADAP KARAKTERISTIK DAN AKTIVITAS ANTIOKSIDAN *CRACKERS*

Rif'an Azis, Diana Silvy, Novizar Nazir

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui seberapa besar pengaruh penambahan daun kersen terhadap aktivitas antioksidan *crackers* serta penerimaan *crackers* oleh panelis berdasarkan uji organoleptik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (tanpa penambahan daun kersen, penambahan daun kersen 1,5%, 3,5%, 5%, dan 7,5%) dan 3 ulangan. Hasil pengamatan masing-masing parameter dianalisa statistik dengan uji F dan apabila berbeda nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan daun kersen berpengaruh nyata terhadap kadar air dan kadar abu *crackers* yang dihasilkan. Namun, penambahan daun kersen tidak berpengaruh nyata terhadap kadar protein, kadar lemak, kadar karbohidrat, warna, rasa, aroma dan tekstur *crackers* yang dihasilkan. Berdasarkan uji organoleptik, produk terbaik yang dipilih adalah *crackers* dengan perlakuan D (penambahan daun kersen 5%). Karakteristik dari produk terbaik yaitu kadar air 3,84%; kadar abu 1,46%; kadar protein 8,93%; kadar lemak 21,86%; kadar karbohidrat 63,92%; nilai kalori 418,96 kkal/100g; aktivitas antioksidan (IC<sub>50</sub>) 7.013 ppm dan rata-rata nilai analisis sensori adalah warna 3,92; rasa 3,60; aroma 3,88 dan tekstur 4,24.

Kata Kunci : daun kersen, *crackers*, karakteristik, aktivitas antioksidan



# **THE EFFECT OF ADDITION OF KERSEN LEAVES (*Muntingia calabura* Linn) ON CHARACTERISTICS AND ANTIOXIDANT ACTIVITY CRACKERS**

Rif'an Azis, Diana Silvy, Novizar Nazir

## **ABSTRACT**

This study aims to determine how much influence the addition of cherry leaves on the antioxidant activity of crackers and the acceptance of crackers by panelists based on organoleptic testing. This study used a Completely Randomized Design (CRD) with 5 treatments (without adding cherry leaves, adding cherry leaves 1.5%, 3.5%, 5%, and 7.5%) and 3 replications. The observations of each parameter were analyzed statistically by the F test and if significantly different continued with the Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The results showed that the addition of cherry leaves significantly affected the moisture content and ash content of the crackers produced. However, the addition of cherry leaves does not significantly affect protein content, fat content, carbohydrate content, color, taste, aroma and texture of crackers produced. Based on organoleptic testing, the best product chosen was crackers with D treatment (addition of 5% cherry leaves). The characteristics of the best products are 3.84% water content; ash content 1.46%; protein content of 8.93%; fat content of 21.86%; carbohydrate content 63.92%; calorie value of 418.96 kcal / 100g; antioxidant activity ( $IC_{50}$ ) 7,013 ppm and the average sensory analysis value is color 3.92; taste of 3.60; 3.88 aroma and 4.24 texture.

**Keywords:** cherry leaves, crackers, characteristics, antioxidant activity

