PENGARUH PENAMBAHAN BUBUK TEH HIJAU (*Camellia sinensis*) TERHADAP KARAKTERISTIK *COOKIES* DARI TEPUNG MOCAF (MODIFIED CASSAVA FLOUR)

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Pengaruh Penambahan Bubuk Teh Hijau (*Camellia sinensis*) Terhadap Karakteristik *Cookies* dari Tepung MOCAF (Modified Cassava Flour)

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ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk teh hijau (*Camellia sinensis*) terhadap karakteristik *cookies*. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan bubuk teh hijau 2%, 4%, 6%, 8%, dan 10% dengan 3 kali ulangan. 3 perlakuan terbaik berdasarkan organoleptik 2%, 4%, and 6% diuji secara fisik dan kimia. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk teh hijau terhadap karakteristik *cookies* dari tepung MOCAF berbeda nyata terhadap kadar protein, kadar karbohidrat, uji kekerasan, aktivitas antioksidan, kandungan total polifenol, serta uji organoleptik tingkat kesukaan rasa dan penambahan bubuk teh hijau tidak berbeda nyata terhadap kadar air, kadar abu, kadar lemak, serta organoleptik warna, aroma, dan tekstur. Produk terbaik berdasarkan uji organoleptik yaitu produk B (bubuk teh hijau 4%) dengan nilai rata-rata kadar air 2,74%, kadar abu 1,82%, kadar protein 9,63%, kadar lemak 12,64%, kadar karbohidrat 73,01%, aktivitas antioksidan 61,69%, kandungan total polifenol 288,65 mg GAC/g, kekerasan 103,19%, serta uji organoleptik dengan tingkat kesukaan terhadap warna 3,83% (suka), aroma 3,37% (biasa), rasa 3,60% (suka), dan tekstur 3,70% (suka).

Kata kunci : **bubuk teh hijau, *cookies*, tepung mocaf, antioksidan, polifenol**

The Effect of Addition of Green Tea Powder (Camellia sinensis) on the Characteristics of Cookies from MOCAF Flour (Modified Cassava Flour)

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ABSTRACT

This research aimed to known the effects of green tea powder (Camellia sinensis) addition cookies characteristics. This study used a completely randomized design (CRD) with 5 treatments were the addition of green tea powder 2%, 4%, 6%, 8% and 10% and 3 replications. The best product according to orgonleptic were the addition of green tea 2%, 4%, and 8% analysed by physics and chemistry. Data was analyzed by Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result of this research showed that different additions of green tea powder significantly affected protein content, carbohydrate content, hardness, antioxidant activity, the total polyphenol content, and taste of organoleptic and this study doesn't has significant effect on moisture content, ash content, fat content, and the organoleptic clour, smell, and texture. The best product according to organoleptic test, was the addition 4% green tea powder (treatment B) with moisture content 2.74%, ash content 1.82%, protein content 9.63%, fat content 12.64%, carbohydrate content 73.01%, antioxidant activity 61.69%, the total polyphenol content 288.65 mg GAC/g hardness 103.19%, and organoleptic test colour 3.83% (like), smell 3.37% (regular), taste 3.60% (like), dan texture 3.70% (like).

Keywords : cookies, green tea powder, mocaf flour, antioxidant, polyphenol