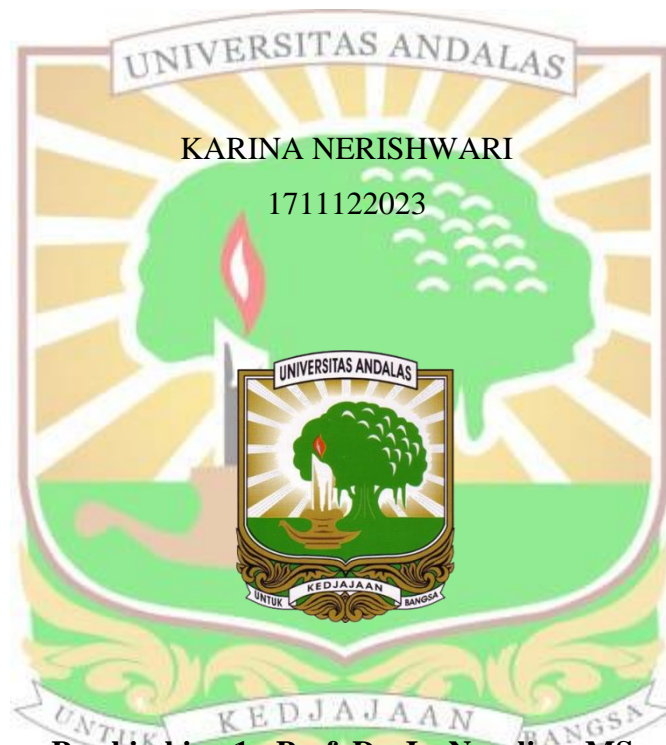


**PENGARUH PERBANDINGAN TEPUNG MOCAF DAN  
BUBUK BIJI ALPUKAT (*Persea americana* Mill.)  
TERHADAP KARAKTERISTIK MUTU  
*COOKIES* YANG DIHASILKAN**



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**FAKULTAS TEKNOLOGI PERTANIAN  
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*Sebagai Salah Satu Syarat Untuk Memperoleh  
Gelar Sarjana Teknologi Pertanian*

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# **Pengaruh Perbandingan Tepung mocaf dan Bubuk Biji Alpukat (*Persea americana* Mill.) terhadap Karakteristik Mutu Cookies yang Dihasilkan**

Karina Nerishwari, Novelina, Alfi Asben

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan bubuk biji alpukat (*Persea americana* Mill.) terhadap karakteristik mutu cookies yang dihasilkan. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu perbandingan tepung mocaf dengan bubuk biji alpukat (BBA) yaitu ; A (100% tepung mocaf), B (97,5% tepung mocaf : 2,5% BBA), C (95% tepung mocaf : 5% BBA), D (92,5% tepung mocaf : 7,5% BBA), dan E (90% tepung mocaf : 10% BBA). Data hasil penelitian dianalisis dengan ANOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Pengamatan yang dilakukan diantaranya kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, kekerasan dan uji organoleptik (warna, aroma, rasa dan tekstur). Hasil penelitian menunjukkan bahwa perbandingan tepung mocaf dan BBA berpengaruh nyata terhadap protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, kekerasan, dan organoleptik pada warna, rasa, serta tekstur, tetapi berpengaruh tidak nyata terhadap kadar air, kadar abu dan organoleptik aroma. Penerimaan panelis terhadap cookies yang dihasilkan diterima hingga perlakuan C (95% tepung mocaf : 5% BBA) dengan karakteristik yaitu kadar air 4,56%, kadar abu 1,17%, kadar protein 4,12%, kadar lemak 32,33%, kadar karbohidrat 54,65%, serat kasar 1,5%, kekerasan 27,46N/cm<sup>2</sup>, aktivitas antioksidan 28,04 x 10<sup>-3</sup> %, organoleptik warna 3,72 (biasa), organoleptik aroma 3,24 (suka), organoleptik rasa 2,76 (biasa), dan organoleptik tekstur 3,56 (suka).

*Kata Kunci* - aktivitas antioksidan, biji alpukat, cookies, karakteristik, tepung mocaf

# **The Effect of Comparison of Mocaf and Avocado Seed Powder (*Persea americana* Mill.) on the Characteristics of Cookies Produced**

Karina Nerishwari, Novelina, Alfi Asben

## **ABSTRACT**

This study aims to determine the effect of the comparative of mocaf and avocado seed powder (*Persea americana* Mill.) On the characteristics of the cookies. This research method used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments used were the ratio of mocaf to avocado seed powder (ASP), namely; A (100% mocaf), B (97.5% mocaf: 2.5% ASP), C (95% mocaf: 5% ASP), D (92.5% mocaf: 7.5% ASP), and E (90% mocaf: 10% ASP). The research data were analyzed using ANOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% level. The observations made were water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, antioxidant activity, hardness and organoleptic tests (colour, aroma, taste and texture). The results showed that the ratio of mocaf and ASP treatment significant effected on protein content, fat content, carbohydrate content, crude fiber content, antioxidant activity, hardness, and organoleptics on color, taste, and texture, but it has no significant effected on water content, ash content and organoleptic aroma. Panelists' acceptance of the cookies produced was accepted until treatment C (95% mocaf: 5% ASP) with characteristics of water content 4.56%, ash content 1.17%, protein content 4.12%, fat 32.33%, carbohydrate content 54.65%, crude fiber 1,5%, hardness 27.46N / cm<sup>2</sup>, antioxidant activity 28.04 x 10<sup>-3</sup> %, organoleptic colour 3.72 (neutral), organoleptic aroma 3.24 (likes), organoleptic taste 2.76 (neutral), and organoleptic textures 3.56 (likes).

*Keyword* - antioxidant activity, avocado seeds, characteristics, cookies, mocaf