

**PENGARUH PERBANDINGAN PENCAMPURAN TEPUNG AMPAS
KELAPA (*Cocos nucifera*) DAN TEPUNG UBI JALAR
UNGU (*Ipomoea batatas l*) TERHADAP KARAKTERISTIK FISIKO
KIMIA DAN ORGANOLEPTIK FLAKES**

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**JURUSAN TEKNOLOGI HASIL PERTANIAN
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(*Cocos nucifera*) DAN TEPUNG UBI JALAR UNGU (*Ipomoea batatas l*)
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Lola Amelia¹, Novizar Nazir², Aisman²

ABSTRAK

flakes adalah makanan berbentuk lembaran tipis yang dapat dikonsumsi langsung atau dengan susu. Tujuan dari penelitian ini adalah untuk mengetahui pengaruh pencampuran tepung ampas kelapa dan tepung ubi jalar ungu terhadap sifat fisik, kimia dan organoleptik flakes. Pengamatan yang dilakukan pada penelitian ini diantaranya ketahanan kerenyahan dalam susu, kadar air, kadar abu, kadar lemak, kadar protein, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, asam lemak bebas dan uji organoleptic. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan dan tiga ulangan. Data dianalisis secara statistik menggunakan Analysis Of Variance (ANOVA) dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan dan pencampuran tepung ampas kelapa dan tepung ubi jalar ungu berpengaruh nyata terhadap waktu ketahanan kerenyahan dalam susu, kadar air, kadar lemak, kadar serat kasar, aktivitas antioksidan, karbohidrat, aroma dan rasa tetapi tidak berpengaruh terhadap kadar abu, protein, asam lemak bebas, warna, dan tekstur. Formula terbaik adalah formula dengan perbandingan tepung ampas kelapa dan ubi jalar ungu 10:90. Analisis kimia seperti kadar air 2,7%, kadar abu 2,8%, kadar protein 2,31%, kadar lemak 11%, kadar karbohidrat 81,06%, kadar serat kasar 2,8%, aktivitas antioksidan 57,57 %, asam lemak bebas 0,36% dan ketahanan kerenyahan dalam susu selama 3,3 menit dan penilaian organoleptik dengan nilai warna 3,55, aroma 3,4, rasa 3,6 dan tekstur 3,65

Kata Kunci: Flakes, tepung ampas kelapa, tepung ubi ungu, susu, pencampuran

The Effect Of Mixing Coconut Meal Flour (*Cocos nucifera*) and Purple Sweet Potato Flour (*Ipomoea batatas L*) On Physical, Chemical And Organoleptic Characteristics Of Flakes

Lola Amelia¹, Novizar Nazir², Aisman²

ABSTRACT

Flakes are flaky food that can be consumed directly or with milk. The purpose of this study was to determine the effect of mixing coconut meal flour and purple sweet potato flour on the physical, chemical and organoleptic characteristic of flakes. The observations made in this research such as durability crunchy in milk, moisture content, ash content, fat content, protein content, carbohydrate content, crude fiber content, antioxidant activity, free fatty acids and organoleptic tests. This research used a Completely Randomized Design (CRD) with five treatments and three replications. Data were statistically analyzed using Analysis Of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at 5% significant level. The results showed that the comparison and mixing of coconut meal flour and purple sweet potato flour had a significant effect on the durability crunchy in milk, moisture content, fat content, crude fiber content, antioxidant activity, carbohydrates, aroma and taste but had no significant effect on ash content, protein, free fatty acids, color, and texture. The best formula is the formula with a ratio of coconut pulp flour and purple sweet potato 10:90. Chemical profile of the best formula consist of moisture content (2.7%), ash content (2.8%), protein content (2.31%), fat content (11%), carbohydrate content (81.06%), crude fiber content (2.8%), antioxidant activity (57.57%), (0.36%) free fatty acids and durability crunchy in milk was 3.3 minutes. And color organoleptic score 3,55, aroma 3,4, taste 3,6 dan texture 3,65

Keywords: Flakes, Coconut meal flour, Purple sweet potato flour, milk, mixing