

**PENGARUH PERBANDINGAN TEPUNG MOCAF  
(*MODIFIED CASSAVA FLOUR*) DAN BUBUK DAUN JAMBU  
BIJI (*Psidium guajava* L.) TERHADAP KARAKTERISTIK  
*COOKIES***



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# **Pengaruh Perbandingan Tepung MOCAF (*Modified Cassava Flour*) dan Bubuk Daun Jambu Biji (*Psidium guajava L.*) terhadap Karakteristik *Cookies***

Fadlila Endyra, Purnama Dini Hari, Ismed

## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung MOCAF dan bubuk daun jambu biji terhadap karakteristik *cookies*. Rancangan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan dalam penelitian ini yaitu A (tepung MOCAF 100% : bubuk daun jambu biji 0%), B (tepung MOCAF 98% : bubuk daun jambu biji 2%), C (tepung MOCAF 96% : bubuk daun jambu biji 4%), D (tepung MOCAF 94% : bubuk daun jambu biji 6%), dan E (tepung MOCAF 92% : bubuk daun jambu biji 8%). Data penelitian dianalisis statistika secara ANOVA dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung MOCAF dan bubuk daun jambu biji berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, aktivitas antioksidan, kadar serat kasar, kekerasan, serta uji organoleptik (warna, aroma, rasa, kerenyahan), tetapi berpengaruh tidak nyata terhadap kadar lemak dan kadar karbohidrat. Perlakuan terbaik berdasarkan analisis kimia, fisik, mikrobiologi, dan penerimaan organoleptik adalah perlakuan C (tepung MOCAF 96% : bubuk daun jambu biji 4%) dengan nilai rata-rata sebagai berikut : kadar air 3,02%, kadar abu 2,37%, kadar protein 5,21%, kadar lemak 26,73%, kadar karbohidrat 62,67%, aktivitas antioksidan 31,54%, kadar serat kasar 3,90%, kekerasan 86,02 N/cm<sup>2</sup>, angka lempeng total  $7,0 \times 10^3$  koloni/g, serta penerimaan organoleptik terhadap *cookies* dengan warna 4,00 (suka), aroma 3,90 (netral), rasa 3,95 (netral), dan kerenyahan 4,05 (suka).

*Kata kunci* : bubuk daun jambu biji, *cookies*, karakteristik, tepung mocaf

# The Effect of Ratio of MOCAF Flour (*Modified Cassava Flour*) and Guava Leaf Powder on The Characteristic of Cookies

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## ABSTRAK

This research was aimed to determine the effect of ratio of MOCAF flour and guava leaf powder on the characteristic of cookies. The research used Completely Randomized Design (CRD) with 5 treatments and 3 replications. The treatment were A (100% MOCAF flour : 0% guava leaf powder), B (98% MOCAF flour : 2% guava leaf powder), C (96% MOCAF flour : 4% guava leaf powder), D (94% MOCAF flour : 6% guava leaf powder), and E (92% MOCAF flour : 8% guava leaf powder). The data was analyzed with ANOVA (Analysis of Variance) and continued with Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The result of this research showed that ratio of MOCAF flour and guava leaf powder had a significant effect to water content, ash content, protein content, antioxidant activity, crude fiber content, hardness, and organoleptics (color, aroma, taste, and crispness), and had not influenced to fat content and carbohydrate content. Based on chemical, physical, microbiological, and organoleptic parameters, product of treatment C ( 96% MOCAF flour : 4% guava leaf powder) is chosen as the product with optimum characteristic with the average preference of moisture content of 3,02%, ash content 2,37%, protein content 5,21%, fat content 26,73%, carbohydrate content 62,67%, antioxidant activity 31,54%, crude fiber content 3,90%, hardness 86,02 N/cm<sup>2</sup>, total plate count  $7,0 \times 10^3$  CFU/g, and acceptance organoleptic average for color 4,00 (like), aroma 3,90 (neutral), taste 3,95 (neutral), dan crispness 4,05 (like).

*Keyword* : guava leaf powder, cookies, characteristic, mocaf flour