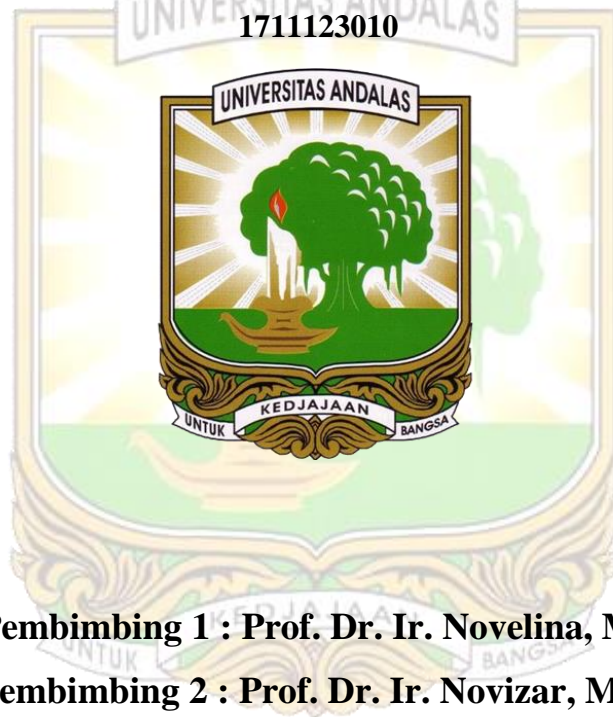


**PENGARUH PERBANDINGAN BUBUK BIJI ALPUKAT  
(*Persea americana Mill.*) DAN BUBUK KACANG TANAH  
(*Arachis hypogaea L.*) TERHADAP KARAKTERISTIK  
COOKIES KACANG**

**SEKAR HAPSARI**

**1711123010**



**Pembimbing 1 : Prof. Dr. Ir. Novelina, MS**

**Pembimbing 2 : Prof. Dr. Ir. Novizar, M.Si**

**FAKULTAS TEKNOLOGI PERTANIAN**

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TERHADAP KARAKTERISTIK *COOKIES* KACANG**

Sekar Hapsari, Novelina, Novizar

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bubuk biji alpukat (BBA) dan bubuk kacang tanah terhadap karakteristik *cookies* kacang. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu perbandingan BBA dengan bubuk kacang tanah yaitu; A (50% BBA : 50% Bubuk kacang tanah), B (40% BBA : 60% Bubuk kacang tanah), C (30% BBA : 70% Bubuk kacang tanah), D (20% BBA : 80% Bubuk kacang tanah), dan E (10% BBA : 90% Bubuk kacang tanah). Data hasil penelitian dianalisis dengan ANNOVA 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, nilai asam lemak bebas (ALB), kekerasan (*hardness*), dan uji organoleptik dengan uji skala hedonik meliputi warna, aroma, rasa, dan tekstur pada *cookies*. Hasil penelitian menunjukkan bahwa perbandingan BBA dan bubuk kacang tanah berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, nilai asam lemak bebas kekerasan dan organoleptik rasa. Tetapi berpengaruh tidak nyata terhadap organoleptik warna, aroma, dan tekstur. Berdasarkan organoleptik perlakuan terbaik adalah perlakuan D ( 20% BBA : 80% bubuk kacang tanah). Dengan analisis kimia yaitu kadar air 3,22%, kadar abu 1,11%, kadar protein 12,98%, kadar lemak 45,13%, kadar karbohidrat 37,54%, serat kasar 5,60%, asam lemak bebas 2,29%, aktivitas antioksidan 8,22%, kekerasan 24,07 N/cm<sup>2</sup> dan penilaian organoleptik dengan nilai warna 4,10, aroma 3,65, rasa 3,95, dan tekstur 4,00.

*Kata Kunci* – biji alpukat, *cookies*, kacang tanah, aktivitas antioksidan

**THE EFFECT OF COMPARISON OF AVOCADO SEED POWDER  
(*Persea americana* Mill.) AND PEANUT POWDER (*Arachis hypogaea* L.)  
ON THE QUALITY CHARACTERISTICS OF PEANUT COOKIES**

Sekar Hapsari, Novelina, Novizar

**ABSTRACT**

**This study aimed to determine the effect of the comparative of avocado seed powder (*Persea americana M.*) and peanut powder (*Arachis hypogaea L.*) 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 avocado seed powder (ASP) to peanut powder, namely A; (50% ASP:50% peanut powder), B (40% ASP:60% peanut powder), C (30% ASP:70% peanut powder), D (20% ASP:80% peanut powder), and E (10% ASP:90% peanut powder). The research data were analyzed using ANNOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The observations made were water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, antioxidant activity, free fatty acids, hardness and organoleptic tests (color, aroma, taste, and texture). The results showed that the ratio of ASP and peanut powder treatment significant effected on water content, ash content, protein content, fat content, carbohydrate content, antioxidant activity, free fatty acids, hardness, and organoleptic tests, but it has no significant effected on organoleptic on color, aroma, and texture. The best treatment based on organoleptic tests is treatment D (20% ASP:80% peanut powder). Chemical profile of the best treatment consists of water content 3,22%, ash content 1,11%, protein content 12,98%, fat content 45,13%, carbohydrate content 37,54%, crude fiber content 5,60%, free fatty acids 2,29%, antioxidant activity 8,22%, hardness 24,07 N/cm<sup>2</sup> and organoleptics score color 4,10, aroma 3,65, taste 3,95, and texture 4,00.**

*Keywords* – avocado seed, cookies, peanut, antioxidant activity