

PENGARUH RASIO KACANG TANAH, KACANG KOMAK DAN EKSTRAK KULIT BUAH NAGA TERHADAP KOMPOSISI GIZI DAN ORGANOLEPTIK MANJAREAL

[The Effect of The Ratio of Peanut, Lablab purpureus and Dragon Fruit's Peel Extract on Nutritional Composition and Organoleptic of Manjareal]

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ABSTRACT

This research was to know the effect of the ratio of peanut, Lablab purpureus and dragon fruit peel extract on moisture, ash, protein, fat and organoleptics (taste, aroma, colour, texture) of Manjareal. The method used was an experimental method with a single factor of completely randomized design (CRD), that the ratio between peanuts, Lablab purpureus and dragon fruit peel's extract with various concentrations i.e. FKN0 (100% : 0% : 0%), FKN1 (70% : 30% : 10%), FKN2 (65% : 35% : 20%), FKN3 (60% : 40% : 30%), FKN4 (55% : 45% : 40%) dan FKN5 (50% : 50% : 50%). The parameters observed included moisture content, ash content, protein content and fat content and organoleptics (color, texture, aroma and taste). The observed data were analyzed for diversity with a real level of 5% using CoStat and if there was a significant difference, then it was further tested with HSD. The results showed that the ratio of peanut, Lablab purpureus and dragon fruit peel's extract had a significant effect on nutritional composition and organoleptics (hedonic color, texture, aroma, taste and scoring). Treatment of FKN1 (70% : 30% : 10%) was the best treatment with 15.8% of moisture, 1.23% of ash, 10.59% of fat, 11.26% of protein and organoleptic properties (color, texture, aroma and taste) that preferred by the panelist.

Keywords: *dragon fruit, Lablab purpureus, manjareal, peanut.*

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio kacang tanah, kacang komak dan ekstrak kulit buah naga terhadap kadar air, kadar abu, kadar protein, kadar lemak dan organoleptik (rasa, aroma, warna, tekstur) manjareal. Metode yang digunakan dalam penelitian ini adalah metode ekperimental dengan Rancangan Acak Lengkap (RAL) faktor tunggal yaitu rasio antara kacang tanah (F), kacang komak (K) dan ekstrak kulit buah naga (N) dengan berbagai konsentrasi, yaitu FKN0 (100% : 0% : 0%), FKN1 (70% : 30% : 10%), FKN2 (65% : 35% : 20%), FKN3 (60% : 40% : 30%), FKN4 (55% : 45% : 40%) dan FKN5 (50% : 50% : 50%). Parameter yang diamati yaitu kadar air, kadar abu, kadar protein dan kadar lemak serta organoleptik (warna, tekstur, aroma dan rasa). Data hasil pengamatan dianalisis keragaman dengan taraf nyata 5% dengan menggunakan *CoStat* dan apabila terdapat perbedaan nyata, maka diuji lanjut dengan BNJ. Hasil penelitian menunjukkan bahwa perlakuan rasio kacang, tanah, kacang komak dan ekstrak kulit buah naga memberikan pengaruh yang berbeda nyata terhadap komposisi gizi dan organoleptik (warna, tekstur, aroma dan rasa secara hedonik dan scoring). Perlakuan FKN1 (70% : 30% : 10%) merupakan perlakuan terbaik dengan kadar air 15,8%, kadar abu 1,23%, kadar lemak 10,59%, kadar protein 11,26% dan sifat organoleptik (warna, tekstur, aroma dan rasa) yang dapat diterima oleh panelis.

Kata kunci: buah naga, kacang tanah, kacang komak, manjareal.