

**PENGARUH PROPORSI TEPUNG UBI JALAR KUNING (*Ipomea batatas L*)
DAN TEPUNG KEDELAI (*Glycine max*) DALAM TEPUNG KOMPOSIT
TERIGU, UBI JALAR KUNING DAN KEDELAI TERHADAP MUTU *COOKIES***

**[THE EFFECT OF THE YELLOW POTATOES (*Ipomea batatas L*) AND
SOYBEAN (*Glycine max*) FLOUR PROPORTION OF THE COMPOSITE FLOUR
OF WHEAT, SWEET POTATOES AND SOYBEAN ON THE QUALITY OF
COOKIES]**

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ABSTRACT

This study aims to determine the effect of substitution of yellow sweet potato flour and soybean flour in the formulation of making cookies. The method used in this study is an experimental method with a completely randomized design (CRD) one factor using wheat flour: yellow sweet potato flour: soybean flour, namely F0 = 100% : 0% : 0%, P1 = 20% : 50% : 30 %, P2=20% : 55% : 25%, P3=20% : 60% : 20% , P4=20% : 65% : 15% and P5=20% : 70% : 10% with 3 repetitions. Parameters observed were chemical quality (moisture content, ash content, fiber content and protein content), physical quality (texture and color), and organoleptic quality (aroma, taste, color, and texture). The data from the analysis were tested by analysis of variance (ANOVA) at the 5% level using the Co-Stat software and a Follow-up Test for Honest Significant Differences (BNJ) was carried out if there were significantly different results at the same level. The results showed that the effect of the ratio of yellow sweet potato flour and soybean flour with different ratios gave significantly different effects on moisture content, fiber content, protein content, texture, color, and organoleptic tests but did not have a significantly different effect on ash content and fiber content of cookies. Treatment with a ratio of 20% wheat flour: yellow sweet potato flour 50%: 30% soybean flour (P1) the best treatment with a water content of 3,73%; ash content 2,99%; crude fiber content 1,26%; hardness 43,4 N/m², color 74,38 and organoleptic properties (color, taste, texture and aroma) were the most accepted by the panelists

Keywords: Cookies, Organoleptic, Yellow Sweet Potato Flour, Soybean Flour

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh proporsi tepung ubi jalar kuning (*Ipomea batatas*) dan tepung kedelai (*Glycine max*) dalam tepung komposit terigu, ubi jalar kuning dan kedelai terhadap mutu *cookies*. Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) satu faktor penggunaan tepung terigu:tepung ubi jalar kuning:tepung kedelai yaitu F0=100% : 0% :0%, P1=20% : 50% : 30%, P2=20% : 55% : 25%, P3=20% : 60% : 20% , P4=20% : 65% : 15% dan P5=20% : 70% : 10% dengan 3 kali pengulangan. Parameter yang diamati yaitu mutu kimia (kadar air, kadar abu, kadar serat dan kadar protein), mutu fisik (tekstur dan warna), dan mutu organoleptik (aroma, rasa, warna, dan tekstur). Data hasil analisa diuji dengan analisis keragaman (ANOVA) pada taraf 5% menggunakan *software Co-Stat* dan dilakukan Uji Lanjut Beda Nyata Jujur (BNJ) apabila terdapat hasil yang berbeda nyata pada taraf yang sama. Hasil penelitian menunjukkan bahwa pengaruh proporsi tepung ubi jalar kuning dan tepung kedelai dengan rasio yang berbeda memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar protein, tingkat kekerasan, warna dan uji organoleptik namun tidak memberikan pengaruh yang berbeda nyata terhadap kadar abu dan kadar serat *cookies*. Perlakuan dengan proporsi tepung terigu 20%: tepung ubi jalar kuning 50%: tepung kedelai 30% (P1) merupakan perlakuan terbaik dengan kadar air 3,73%; kadar abu 2,99%; kadar serat kasar 1,26%; kadar protein 14,02%; kekerasan 43,4 N/m², warna 74,38 serta sifat organoleptik (warna, rasa, tekstur dan aroma) yang paling diterima panelis.

Kata Kunci : *Cookies*, Organoleptik, Tepung Ubi Jalar Kuning, Tepung Kedelai