

PENGARUH PENAMBAHAN TEPUNG DAUN KELOR (*Moringa Oleifera*) TERHADAP SIFAT FISIKOKIMIA DAN ORGANOLEPTIK *COOKIES* UBI JALAR UNGU

[THE EFFECT OF THE MORINGA LEAF FLOUR FORTIFICATION ON THE PHYSICAL, CHEMICAL AND THE ORGNOLEPTIC CHARACTERISTICS OF COOKIES MADE FROM SWEET POTATOES VAR. ANTIN]

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ABSTRACT

The research aim was to investigate the effect of the moringa leaf flour fortification on the physical, chemical characteristic of cookies made from sweet potatoes var Antin, The experiments were conducted in laboratory and arranged with Completely Randomizel Design of the Moringa leaf flour fortification of 1, 2, 3, and 4 grams on the recipe, respectively. The experiments was replicated three times. The characteristic of the cookies were moisture. fiber and calcium content for the chemical properties., colour and hardness for physical and organoleptics attributs such as aroma, taste, colour and textur of the cookies. Data was analyzed with analyses of variance at 5 percent level of significancy and post-hoc test with Duncan Multiple Range test at the same level of significancy. The result showed that the fortification with Moringa leaf flour did not affect on the moisture, crude fiber, calcium content and the hardness of the cookies, however, the fortification affected on the colour and organoleptic attribute of the cookies. The best quality of the cookies were found on the fortification of Moringa leaf flour of 4 grams. The cookies had moisture, crude fiber, and calcium of 11,25%, 2,64%, and 0,80%, respectively,for the chemical characteristic and °Hue was 48,69%. The organoleptic attribute of the cookies were accepted by the panelis.

Keywords:

Cookies, Moringa leaf flour, sweet potatoe

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun kelor (*Moringa oleifera*) terhadap fisikokimia dan organoleptik *Cookies* ubi jalar ungu. Metode yang digunakan dalam penelitian ini adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) dengan satu faktor 4 perlakuan tepung daun kelor, yaitu sebesar P0:0 gram; P1:1 gram; P2: 2 gram; P3:3 gram dan P4:4 gram dengan 3 kali pengulangan. Parameter yang diamati yaitu mutu kimia (kadar air, kadar serat kasar dan kadar kalsium), mutu fisik (warna dan tingkat kekerasan) dan mutu organoleptik (aroma, rasa, warna dan kekerasan). Data hasil analisis diuji dengan analisis keragaman (ANOVA) pada taraf 5% menggunakan *software* IBM SPSS *Statistic* 22 dan dilakukan uji lanjut Duncan apabila terdapat hasil yang berbeda nyata pada taraf yang sama. Hasil penelitian menunjukkan bahwa pengaruh penambahan tepung daun kelor terhadap *cookies* ubi jalar ungu tidak berbeda nyata pada kadar air, kadar serat kasar, kadar kalsium dan tingkat kekerasan, sedangkan pada uji warna serta organoleptik memberikan pengaruh yang berbeda nyata tiap perlakuan. Perlakuan dengan penambahan tepung daun kelor sebanyak 4 gram merupakan perlakuan terbaik dengan nilai kadar air sebesar 11,25%, kadar serat kasar sebesar 2,64%, kadar kalsium sebesar 0,796%, tingkat kekerasan sebesar 6,85, warna (°hue) sebesar 48,69% serta sifat organoleptik (warna aroma, rasa, dan kerenyahan) yang dapat diterima oleh panelis.

Kata Kunci: *Cookies*, Tepung Daun Kelor, Ubi Jalar Ungu