

PENGARUH RASIO TEPUNG KELOR DAN TEPUNG SUKUN PADA SIFAT FISIKOKIMIA DAN ORGANOLEPTIK *COOKIES*

(Effect of Moringa Flour and Breadfruit Flour Ratio On Physicochemical and Organoleptic Properties of Cookies)

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ABSTRACT

This study aims to determine the best formulation of the ratio of flour and breadfruit flour on the physicochemical and organoleptic properties of cookies. This study used with a single factor experiment, namely moringa flour and breadfruit flour (P) consisting of 6 treatments (P1 (0%:100%), P2 (5%:95%), P3 (10%:90%), P4 (15%:85%), P5 (20%:80%) and P6 (25%:75%)) with 3 replications obtained 18 experimental units. The parameters are water content, ash content, protein content, crude fiber content, fat content, carbohydrate content, protein digestibility, color, and texture (physical test) and organoleptic test includes color, aroma, texture, and taste. Observational data were analyzed diversity with a real level of 5% using Co-Stat software. If there is a real difference, a real honest difference test (BNJ) is carried out. The results showed that the ratio of moringa flour and breadfruit flour significantly different influences water content, ash content, protein content, crude fiber content, fat content, carbohydrate content, protein digestibility, physical quality (color and texture), and organoleptic test including color, flavor, and aroma of cookies. The treatment ratio of moringa flour and breadfruit flour P3 (10%:90%) is the best treatment following the research hypothesis resulting in water content of 3.65%; ash content of 3.03%; protein content of 5.04%; crude fiber content of 6.46%; fat content of 26.64%; carbohydrate content of 61.65% and protein digestibility of 49.69% as well as all organoleptic parameters including color, aroma, texture, and taste can be accepted by panelists based on a hedonic test with a degree of preference rather like.

Keywords: breadfruit flour, cookies, organoleptic properties, physicochemical, properties moringa flour

ABSTRAK

Penelitian ini bertujuan untuk mengetahui formulasi terbaik dan mengkaji pengaruh rasio tepung dan tepung sukun pada sifat fisikokimia dan organoleptik *cookies*. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan percobaan faktor tunggal yaitu tepung kelor dan tepung sukun (P) yang terdiri dari 6 perlakuan (P1 (0%:100%), P2 (5%:95%), P3 (10%:90%), P4 (15%:85%), P5 (20%:80%) dan P6 (25%:75%)) dengan 3 kali ulangan diperoleh 18 unit percobaan. Adapun parameter yang diuji adalah kadar air, kadar abu, kadar protein, kadar serat kasar, kadar lemak, kadar karbohidrat, daya cerna protein, warna dan tekstur (uji fisik) dan uji organoleptik meliputi warna, aroma, tekstur dan rasa. Data hasil pengamatan dianalisis keragaman dengan taraf nyata 5% menggunakan *software* Co- Stat. Apabila terdapat beda nyata, dilakukan uji Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan perlakuan rasio tepung kelor dan tepung sukun memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar protein, kadar serat kasar, kadar lemak, kadar karbohidrat, daya cerna protein, mutu fisik (warna dan tekstur), uji organoleptik meliputi warna, rasa dan aroma *cookies*. Perlakuan rasio tepung kelor dan tepung sukun P3 (10%:90%) merupakan perlakuan terbaik sesuai dengan hipotesis penelitian menghasilkan kadar air sebesar 3,65%; kadar abu sebesar 3,03%; kadar protein sebesar 5,04%; kadar serat kasar sebesar 6,46%; kadar lemak sebesar 26,64%; kadar karbohidrat sebesar 61,65% dan daya cerna protein sebesar 49,69% serta seluruh parameter organoleptik meliputi warna, aroma, tekstur dan rasa dapat diterima oleh panelis berdasarkan uji hedonik dengan tingkat kesukaan agak suka.

Kata kunci: *cookies*, sifat fisikokimia, sifat organoleptik, tepung kelor, tepung sukun