

**KAJIAN PENAMBAHAN BUBUK KAYU MANIS (*Cinnamomum burmannii*)  
TERHADAP SIFAT FISIKOKIMIA BISKUIT KELOR BERBASIS  
TEPUNG MOCAF (Modified Cassava Flour)**

(STUDY OF ADDITIONAL CINNAMON (*Cinnamomum burmannii*) POWDER ON PHYSICOCHEMICAL  
PROPERTIES AND ORGANOLEPTICS MORINGA BISCUITS  
BASED OF MOCAF FLOUR (Modified Cassava Flour))

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**ABSTRACT**

This study aims to determine the effect of adding cinnamon powder (*Cinnamomum burmannii*) to the physicochemical and organoleptic properties of moringa biscuits based on mocaf flour (Modified Cassava Flour). This study used a completely randomized design (CRD) with one factor (factorial). The factors of this study is the addition of cinnamon with the concentrations are 0%; 1%; 2%; 3%; 4% and 5%. Each treatment was repeated 3 times and 18 experimental units were obtained. Observational data were analyzed by analysis of variance (Analysis of Variance) at a significance level of 5% using Co-Stat software. If the results have a significant difference, it will be continued with further testing of Honest Significant Difference (HSD) at the 5% level and descriptive analysis. The parameters observed were water content, ash content, protein content, iron content, antioxidant activity, colour, texture and also organoleptic. The results showed that the addition of cinnamon powder had a significantly different effect on water content, protein content, °Hue value, taste organoleptic tests both hedonic and scoring and aroma tests on scoring tests. The more addition of cinnamon powder to the biscuits, the more at the °Hue and L value. Treatment P3 (3% cinnamon powder) was the best treatment for moringa biscuits based on mocaf flour with a texture value of 55.91 N/m<sup>2</sup>; value of L 63,62 and value of °Hue 62.22; good hedonic taste value and scoring which is somewhat favored by the panelists and a slightly aromatic aroma typical of cinnamon.

**Keywords:** *Cinnamon, biscuits, modified cassava flour*

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kayu manis (*Cinnamomum burmannii*) terhadap sifat fisikokimia dan organoleptik biskuit kelor berbasis tepung mocaf (Modified Cassava Flour). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor (faktorial). Adapun faktor dari penelitian ini yaitu penambahan kayu manis dengan konsentrasi 0%; 1%; 2%; 3%; 4% dan 5%. Masing-masing perlakuan diulang 3 kali dan diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis dengan analisis keragaman (Analysis of Variance) pada taraf nyata 5% menggunakan software Co-Stat. Apabila hasil memiliki perbedaan yang nyata, akan akan dilanjutkan dengan pengujian lanjut Beda Nyata Jujur (BNJ) pada taraf 5% dan analisa deskriptif. Adapun untuk parameter yang diamati diantaranya kadar air, kadar abu, kadar protein, kadar zat besi, aktivitas antioksidan, warna, tekstur dan juga organoleptik. Hasil penelitian menunjukkan bahwa penambahan bubuk kayu manis memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar protein, nilai °Hue, uji organoleptik rasa baik hedonik maupun skoring dan uji aroma pada pengujian secara skoring. Semakin banyak penambahan bubuk kayu manis pada pembuatan biskuit maka akan meningkatkan nilai °Hue dan nilai L. Perlakuan P3 (3% bubuk kayu manis) merupakan perlakuan terbaik biskuit kelor berbasis tepung mocaf dengan nilai tekstur 55.91 N/m<sup>2</sup>; nilai L 63,62 dan nilai °Hue 62.22; nilai rasa baik hedonik dan skoring yang agak disukai oleh panelis dan aroma yang agakberaroma khas kayu manis.

**Kata Kunci :** Kayu manis, biskuit, modified cassava flour