

**PENGARUH PERBANDINGAN MOCAF DAN TEPUNG DAUN KELOR (*Moringa oleifera*)
TERHADAP KARAKTERISTIK PIE SUSU**

(THE EFFECT OF MOCAF AND MORINGA LEAF FLOUR RATIO (*Moringa oleifera*) ON THE CHARACTERISTICS OF MILK PIE)

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ABSTRACT

This study aims to determine the influence of mocaf and moringa leaf powder (*Moringa oleifera*) on the characteristic of milk pie. The use of raw materials for mocaf and moringa leaf flour in milk pie products aims to provide an alternative to local food raw materials in reducing the increase in the use of imported wheat flour in Indonesia. The experimental design used was a completely randomized design (CRD) with one factor, namely the effect of the ratio of mocaf and moringa leaf flour with a ratio of 100%: 0%; 98%: 2%; 96%: 4%; 94%: 6%; 92%:8%, and 90%:10%. Parameters observed were chemical quality (moisture content, ash content, protein content, and antioxidant activity), physical parameters (texture and color), and organoleptic quality (aroma, taste, color, and texture). Observational data were analyzed by Analysis of Variance (ANOVA) using the Co-Stat software application, if they were significantly different they were tested further with the Honestly Significant Difference (HSD) test at a significant level of 5%. The results of this study showed significant results for protein content, antioxidant activity, ⁰Hue value, L value, and organoleptic value of aroma, color, and taste scoring on milk pie products made by using mocaf and moringa leaf flour. Production with a ratio of mocaf and moringa leaf powder 94%:6% was the best treatment with a moisture content of 4.46%; ash content 3.43%; protein content 3.13%; antioxidant activity 89.52%; texture value 2.67 N; L value 40.10; ⁰Hue value 85.6;6 and all organoleptic parameters including color, aroma, taste and texture were accepted by the panelists with tolerable level of hedonic and scoring.

Keywords: milk pie, mocaf, moringa leaf flour.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan mocaf dan tepung daun kelor (*Moringa oleifera*) terhadap karakteristik pie susu. Penggunaan bahan baku mocaf dan tepung daun kelor pada produk pie susu bertujuan untuk memberikan alternatif bahan baku pangan lokal dalam mengurangi peningkatan penggunaan tepung terigu impor di Indonesia. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan satu faktor, yaitu pengaruh perbandingan mocaf dan tepung daun kelor dengan rasio 100%:0%; 98%:2%; 96%:4%; 94%:6%; 92%:8%; dan 90%:10%. Parameter yang diamati yaitu mutu kimia (kadar air, kadar abu, kadar protein, dan aktivitas antioksidan), parameter fisik (tekstur dan warna), dan mutu organoleptik (aroma, rasa, warna, dan tekstur). Data hasil pengamatan dianalisis dengan analisis keragaman Analysis of Variance (ANOVA) menggunakan aplikasi Co-Stat, apabila berbeda nyata diuji lanjut dengan uji Beda Nyata Jujur (BNJ) pada taraf nyata 5%. Hasil penelitian ini menunjukkan hasil yang signifikan terhadap kadar protein, aktivitas antioksidan, nilai ⁰Hue, nilai L, organoleptik aroma, warna, dan skoring rasa produk pie susu mocaf dan tepung daun kelor. Perlakuan perbandingan mocaf dan tepung daun kelor 94%:6% merupakan perlakuan terbaik dengan kadar air 4,46%; kadar abu 3,43%; kadar protein 3,13%; aktivitas antioksidan 89,52%; nilai tekstur 2,67 N; nilai L 40,10; nilai ⁰Hue 85,66; serta seluruh parameter organoleptik meliputi warna, aroma, rasa dan tekstur diterima oleh panelis dengan tingkat keadaan agak suka.

Kata Kunci : mocaf, pie susu, tepung daun kelor.