

ABSTRACT

Siti Gustiana.B.1710233. Profile of Texture, Protein and Fiber Snackbar Jackfruit Seed Flour (*Artocarpus heterophyllus*) And Ambon Banana Sale With Addition Of Red Bean Flour (*Phaseolus Vulgaris L*). Supervised by Aminullah and Muhammad Rifqi.

Snackbar is a snack in the form of a bar made from a mixture of various ingredients such as cereals, and nuts. This study aims to study the effect of the comparison of the addition of red bean flour on fiber and protein content of the snackbar of jackfruit seed flour and banana sale. This study used a one-factor Completely Randomized Design (CRD) with 4 variations in comparison, namely (A1, 90:10. A2,80:20 A3,70:30. A4.60:40). The analysis used is protein content, crude fiber content, and texture test (hardness, cohesiveness adhesiveness). Analysis of the data used was Anova with Duncan's further test with 95% confidence interval. The addition of red bean flour significantly affected the hardness and cohesiveness values, but had no effect on the adhesion values. The value of protein and crude fiber increased significantly along with the addition of the percentage of red bean flour, the more red bean flour was added, the protein and crude fiber content of the jackfruit seed flour snackbar increased. Based on the test results, the protein values produced ranged from 10.16-14.45%, crude fiber values 4.83%-10.88%, hardness values 1407.9-3589.08 gF, cohesiveness values 0.2468-0, 3863 and the adhesiveness value is 169.2-312.06

Keywords: *snack bar*, red bean flour, jackfruit seed flour, banana sale

ABSTRAK

Siti Gustiana.B.1710233. Profil Tekstur, Protein dan Serat Snackbar Tepung Biji Nangka (*Artocarpus heterophyllus*) Dan Sale Pisang Ambon Dengan Penambahan Tepung Kacang Merah (*Phaseolus Vulgaris L*). Dibimbing oleh Aminullah dan Muhammad Rifqi.

Snackbar merupakan makanan ringan yang berbentuk batangan berbahan dasar campuran dari berbagai bahan seperti sereal, dan kacang-kacangan. Penelitian ini bertujuan untuk mempelajari pengaruh perbandingan penambahan tepung kacang merah terhadap kadar serat, dan protein snackbar tepung biji nangka dan sale pisang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor dengan 4 variasi perbandingan yaitu (A1, 90:10. A2,80:20 A3,70:30. A4.60:40). Analisis yang digunakan adalah yaitu kadar protein, kadar serat kasar, dan uji tekstur (*hardness, cohesiveness adhesiveness*). Analisis data yang digunakan yaitu Anova dengan uji lanjut Duncan dengan selang kepercayaan 95%. Penambahan tepung kacang merah berpengaruh secara nyata terhadap nilai *hardness* dan *cohesiveness*, tetapi tidak berpengaruh terhadap nilai *adhesiveness*. Nilai protein dan serat kasar mengalami kenaikan secara signifikan seiring dengan penambahan presentase tepung kacang merah, semakin banyak tepung kacang merah ditambahkan maka kadar protein dan serat kasar snackbar tepung biji nangka meningkat. Berdasarkan hasil uji diperoleh nilai protein yang dihasilkan berkisar antara 10,16-14,45% , nilai serat kasar 4,83%-10,88% , nilai *hardness* 1407,9-3589,08 gF, nilai *cohesiveness* 0,2468-0,3863 dan nilai *adhesiveness* 169,2-312,06. .

Kata kunci : *snackbar*, tepung kacang merah, tepung biji nangka, sale pisang