

ABSTRACT

Anggita Endah Sulistyawati. B.1811031. Chemical And Sensory Characteristics Of Crackers With Substitution Of Tutut Flour (*Bellamnya javanica*) And Moringa Flour (*Moringa oleifera* L.). Thesis. Under the supervision of Rosy Hutami, S.TP., M.Si and Erna Puspasari, S.Si., M.Si.

In general, crackers are made from tapioca flour as a source of starch with the addition of spices and water. The purpose of this study is to increase the statefulness of cracker products with the addition of tutut flour and Moringa leaf flour and can also increase protein levels according to SNI quality and calcium levels. In this study using a one-factor Complete Randomized Design (RAL) and 2 repeats, with treatment rates of 100%:0% (400g tapioca), 70%:25%:5% (280g tapioca, 100g tutut flour, 20g Moringa leaf flour), 70%:20%:10% (280g tapioca, 80g tutut flour, 40g Moringa leaf flour) and 70%:15%:15% (280g tapioca, 60g tutut flour, 60g Moringa leaf flour). Then the data obtained were carried out analysis tests using ANOVA fingerprints and Duncan's further test at a 95% confidence interval. Based on data analysis tests, it is known that the addition of tutut flour and Moringa leaf flour has a significant effect on protein content, water content, sensory quality and hedonic quality. However, it has no noticeable effect on ash content and calcium levels. The selected product is crackers with the addition of 25% tutut flour and 5% Moringa flour. The selected products have a protein content of 13.93%, a moisture content of 4.86%, an ash content of 1.73%, and a calcium content of 3.22%. Based on the results of sensory quality tests, the selected product has a brownish-green color, the aroma of tutut and Moringa is not too concentrated, tastes savory and not bitter and has a crispy texture. In hedonic quality tests based on all attributes, both color, aroma, taste, texture, and overall liked by the panelists.

Keywords : moringa leaves, crackers, protein, tutut

ABSTRAK

Anggita Endah Sulistyawati. B.1811031. Karakteristik Kimia Dan Sensori Kerupuk Dengan Substitusi Tepung Tutut (*Bellamnya javanica*) Dan Tepun Daun Kelor (*Moringa oleifera* L.). Skripsi. Dibawah bimbingan Rosy Hutami, S.TP., M.Si dan Erna Puspasari, S.Si., M.Si.

Pada umumnya kerupuk dibuat dari tapioka sebagai sumber pati dengan penambahan bumbu dan air. Tujuan dalam penelitian ini adalah menambah keanegaraman produk kerupuk dengan penambahan tepung tutut dan tepung daun kelor dan juga dapat meningkatkan kadar protein sesuai mutu SNI dan kadar kalsium. Pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu faktor dan 2 kali ulangan, dengan taraf perlakuan yaitu 100%:0% (tapioka 400g), 70%:25%:5% (tapioka 280g, tepung tutut 100g, tepung daun kelor 20%), 70%:20%:10% (280g tapioka, 80g tepung tutut, 40g tepung daun kelor) dan 70%:15%:15% (280g tapioka, 60g tepung tutut, 60g tepung daun kelor). Kemudian data yang didapatkan dilakukan uji analisis menggunakan sidik ragam ANOVA dan uji lanjut Duncan pada selang kepercayaan 95%. Berdasarkan uji analisis data diketahui bahwa penambahan tepung tutut dan tepung daun kelor berpengaruh nyata terhadap kadar protein, kadar air, mutu sensori dan mutu hedonik. Akan tetapi tidak berpengaruh nyata terhadap kadar abu dan kadar kalsium. Produk terpilih adalah kerupuk dengan penambahan tepung tutut 25% dan tepung kelor 5%. Produk terpilih memiliki kadar protein sebesar 13,93%, kadar air 4,86%, kadar abu 1,73%, dan kadar kalsium 3,22%. Berdasarkan hasil uji mutu sensori, produk terpilih memiliki warna hijau kecoklatan, aroma tutut dan kelor tidak terlalu pekat, terasa gurih dan tidak pahit serta memiliki tekstur yang renyah. Secara uji mutu hedonik berdasarkan semua atribut baik warna, aroma, rasa, tekstur, dan secara keseluruhan disukai oleh para panelis.

Kata Kunci : kerupuk, daun kelor, protein, tutut