

NUR LATIFATUS ZAHROH NPM. 17.03.3.1.1.00042. Studi Tekstur dan Evaluasi Sensoris *Crackers* Ubi Jalar Ungu dengan Penambahan Tepung Ampas Kelapa Sebagai *Texture Modifier*. Dibawah Bimbingan **Dr. Ir. Raden Faridz, MP** dan **Prof. Ir. Umi Purwandari, M.App. Sc. P.hD**

ABSTRAK

Ubi jalar ungu memiliki produktivitas mencapai 256,70 kw/ha, tinggi antioksidan serta indeks glikemik rendah. Penggunaan umbian lokal masih belum masif sehingga diperlukan upaya pengembangan pangan lokal berbahan ubi jalar ungu. Crackers berbahan umbian lokal tanpa penambahan lain menghasilkan tekstur lunak yang kurang disukai. Penambahan tepung ampas kelapa mampu memperbaiki tekstur crackers menjadi lebih renyah dan memiliki aroma yang khas. Tepung ampas kelapa bersifat gluten free, tinggi serat (33,02%) dan sumber protein (16,98%) sehingga dapat menambah kandungan crackers. Tujuan penelitian ini adalah mengetahui pengaruh proporsi ubi jalar ungu dengan tepung ampas kelapa terhadap karakteristik fisik dan organoleptik crackers. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 2 faktor. Faktor I merupakan proporsi antara ubi jalar ungu dengan tepung ampas kelapa (100:0, 85:15, 70:30), sedangkan faktor II persentase margarin (15%, 20%, 25%). Perlakuan terbaik menurut uji efektivitas pada perlakuan 70 g ubi jalar ungu, 30 g tepung ampas kelapa dan 15% margarin dengan karakteristik: hardness 752,689 gF; fracturability 1109,874 gF; L (kecerahan) 21,95; a (kemerahan) 15,48; b (kekuningan) 16,77; kadar air 3,351%; aktivitas antioksidan 79,5%; cemaran logam Pb 0,004 ppm; Cd 0,038 ppm. Tingkat kesukaan panelis terhadap crackers perlakuan terbaik (70 g ubi jalar ungu, 30 g tepung ampas kelapa, 15% margarin) memiliki nilai aroma 4,13; warna 4,00; rasa 3,87; tekstur 3,53 dan keseluruhan 3,87.

Kata Kunci: *Crackers, Tekstur, Tepung Ampas Kelapa, Ubi Jalar Ungu*

NUR LATIFATUS ZAHROH NPM. 17.03.3.1.1.00042. *Texture Study and Sensory Evaluation of Purple Sweet Potato Crackers with The Addition of Coconut Dregs Flour as a Texture Modifier. Supervised by Dr. Ir. Raden Faridz, MP and Prof. Umi Purwandari, M.App. Sc. P.hD*

ABSTRACT

Purple sweet potato has productivity up to 256.70 Ku/ha, high in antioxidants and low glycemic index. The use of local tubers is still not massive, so efforts are needed to develop local food made from purple sweet potatoes. Crackers made from local roots without any additions result in a soft texture that is not preferred. The addition of coconut dregs flour can improve the texture of the crackers to be crunchier and have a distinctive aroma. Coconut dregs flour is gluten-free, high in fiber (33,02%), and a source of protein (16,98%) so it can increase the content of crackers. The purpose of this research was to determine the effect of the proportion of purple sweet potato with coconut dregs flour on the physical and organoleptic of the crackers. This research uses a completely random design with 2 factors. The first factor is the proportion between purple sweet potato and coconut dregs flour (100:0, 85:15, 70:30). While the second factor is the percentage of margarine (15%, 20%, 25%). The best formulation according to the effectiveness test on the formulation 70 g purple sweet potato, 30 g coconut dregs flour and 15% margarine with the characteristics: hardness 752,689 gF; fracturability 1109,874 gF; L (lightness) 21,95; a (redness) 15,48; b (yellowness) 16,77; water content 3,351%; antioxidant activity 79,5%; metal contamination (Pb 0,004 ppm and Cd 0,038 ppm). The level of preference for the panelist to the best formulation crackers had values of aroma 4,13; colour 4,00; taste 3,87; texture 3,53 and overall 3,87.

Keywords: Coconut dregs flour, Crackers, Purple Sweet Potato, Texture