

JUNAIDI NPM 170331100014. Formulasi Crackers Fungsional dari Komposit Tepung Jagung dan Daun Tujuh Bilah (*Pereskia sacharosa* G.). Dibawah bimbingan **Prof. Ir. Umi Purwandari, M.App.Sc., Ph.D. dan Dr. Ir. Raden Faridz, M.P.**

ABSTRAK

*Dalam penelitian ini diformulasikan crackers fungsional dari tepung jagung dan tepung daun tujuh bilah (*Pereskia sacharosa*). Tujuan dari penelitian ini dirancang dengan rancangan acak kelompok faktorial dengan faktor pertama komposit tepung jagung dan tepung daun tujuh bilah (proporsi tepung jagung dan daun tujuh bilah 70:30, 80:20, 90:10, 100:0, b/b), dan faktor kedua konsentrasi minyak nabati (5, 10, 15%). Parameter yang dikaji adalah kadar air, warna, hardness dan fracturability serta sensoris hedonik crackers. Hasil penelitian menunjukkan bahwa konsentrasi minyak nabati memberikan pengaruh nyata terhadap warna, kekerasan, dan sensoris hedonik crackers; namun tidak berpengaruh nyata terhadap kadar air dan kerenyahan. Adapun komposit tepung memberikan pengaruh nyata terhadap kadar air, warna, hardness dan fracturability serta sifat sensoris hedonik crackers. Interaksi antara kedua faktor memberikan pengaruh nyata terhadap semua parameter uji. Aktivitas antioksidan terhadap crackers dengan nilai sensoris hedonik terbaik adalah 24,25% penghambatan DPPH. Hasil ini menunjukkan bahwa crackers fungsional dapat dibuat dari komposit tepung jagung dengan daun tujuh bilah dan minyak nabati.*

Kata Kunci : Antioksidan, komposit, jagung, crackers, pereskia

ABSTRACT

*In this study, a functional crackers was formulated from corn and seven star plant (*Pereskia sacharosa* G.) flour. The purpose of this study was to determine the effect of composite flour of corn and seven star plant leaf (70:30, 80:20, 90:10, 100:0, w/w), and vegetable oil (5, 10, 15%), on crackers properties. A factorial randomized block design with two factors was employed in the studies. Parameters analysed were moisture content, color L (lightness), fracturability, hedonic sensory of taste and texture. Antioxidant activity was carried out only for selected sample. Results showed that concentration of vegetable oil had a significant effect on the color (L value), hardness and hedonic sensory of crackers; but it had no significant effect on the moisture content and fracturability. The flour composite has a significant effect on moisture content, color space, fracturability and hedonic sensory of crackers. Interaction between the two factors had a significant effect on all test parameters. Antioxidant activity of selected sample was 24,25 % of DPPH inhibition. These results indicated that functional crackers can be made from composite of corn with seven star plant leaf flour and vegetable oil.*

Keywords: Antioxidant, composite, corn, crackers, pereskia