

ABSTRAK

FORMULASI TEPUNG DAUN KELOR (*Moringa oleifera* L.) DAN TEPUNG TERIGU TERHADAP MUTU SENSORI, FISIK, DAN KIMIA CUPCAKE

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Cupcake daun kelor pada penelitian ini adalah *cupcake* yang berbahan baku tepung terigu dengan penambahan tepung daun kelor. Tujuan penelitian adalah untuk mengetahui pengaruh formulasi tepung daun kelor dan tepung terigu terhadap mutu sensori, fisik, dan kimia *cupcake* mendekati SNI 01-4309-1996 tentang standar mutu kue basah. Metode yang digunakan adalah Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 ulangan menggunakan faktor tunggal yang terdiri dari 6 taraf formulasi tepung daun kelor dan tepung terigu yaitu P0 (0%:100%), P1 (5%:90%), P2 (10%:90%), P3 (15%:75%), P4 (20%:80%), dan P5 (25% :75%). Data yang diperoleh dianalisis secara statistik dengan menggunakan uji Barlett dan Tukey dilanjutkan dengan uji ANOVA dan uji BNT pada taraf 5%. Hasil penelitian menunjukkan bahwa formulasi tepung daun kelor dan tepung terigu terbaik ditemukan pada perlakuan P1 (5%:95%) yang menghasilkan *cupcake* dengan kadar air sebesar 23,50%, kadar lemak sebesar 16,93%, kadar protein sebesar 16,35%, kadar karbohidrat sebesar 27,37%, kadar abu sebesar 1,35%, kadar serat kasar sebesar 5,40%, warna agak hijau, tekstur lembut, aroma tidak langu khas kelor, *after taste* yang tidak pahit, dan penerimaan keseluruhan yang disukai oleh panelis.

Kata kunci: serat kasar, *cupcake*, tepung daun kelor, protein, dan tepung terigu

ABSTRACT

FORMULATION OF MORINGA LEAF (*Moringa oleifera* L.) FLOUR AND WHEAT FLOUR FOR THE SENSORY, PHYSICAL AND CHEMICAL QUALITY OF CUPCAKE

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Moringa leaf cupcakes in the study were cupcakes made from wheat flour with the addition of moringa leaf flour. The purpose of the study was to determine the effect of the formulation of moringa leaf flour and wheat flour on the sensory, physical, and chemical quality of cupcake approaching SNI 01-4309-1996 regarding the quality standard of semi solid cake. The experiment was arranged in a SRBD with 4 replications using a single factor consisting of 6 level of formulations of moringa leaf flour and wheat flour, namely P0 (0% : 100%), P1 (5% : 95%), P2 (10% : 90%), P3 (15% : 75%), P4 (20% : 80%), P5 (25% : 75%). The data obtained were analyzed statistically using the homogeneity and additivity test followed by the anova test and the LSP test at the 5% level. The results showed that the best formulations of moringa leaf flour and wheat flour was found in treatment P1 which produced cupcakes with 23,50% master content, 16,93% fat content, 16,35% protein content, carbohydrate content of 27,37%, ash content of 1,35%, crude fiber content of 5,40%. The sensory properties should the best cake slightly green color, soft texture, distinctive aroma of moringa, not bitter after taste, and a favorable overall acceptance.

Keywords: *crude fiber, cupcake, moringa leaf flour, protein, and wheat flour*