

ABSTRAK

PENGARUH PENAMBAHAN TEPUNG DAUN KELOR (*Moringa Oleifera*) TERHADAP SIFAT FISIK DAN SENSORI ENTING-ENTING KACANG

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Enting-enting kacang dan daun kelor merupakan bahan alami yang mengandung gizi tinggi serta senyawa fitokimia yang bermanfaat bagi kesehatan manusia, sehingga dapat meningkatkan nilai fungsional produk. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun kelor terhadap sifat fisik (kadar air dan kadar abu) dan sensori (aroma, warna, tekstur, rasa) enting-enting kacang, serta mengetahui formulasi terbaik tepung daun kelor pada enting-enting kacang. Penelitian ini menggunakan Rancangan Acak Kelompok Lengkap (RAKL) dengan 6 perlakuan tepung daun kelor (0 g, 1 g, 2 g, 3 g, 4 g, 5 g) dan 3 ulangan. Data yang diperoleh dilakukan analisis secara statistika menggunakan *Analysis of Varian* (ANOVA) dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa tepung daun kelor berpengaruh nyata terhadap kadar abu, aroma, warna, dan rasa serta tidak berpengaruh nyata terhadap kadar air dan tekstur. Karakteristik kimia dan aktivitas antioksidan pada perlakuan 1 g (P1), merupakan produk terbaik dengan kadar antioksidan 42,2%. Karakteristik kimia seperti kadar air, kadar abu dan kadar protein formula enting-enting kacang telah memenuhi standar SNI 01-4034-1996. Aktivitas antioksidan tergolong dalam kategori inhibisi sedang, sedangkan kadar lemak belum memenuhi standar SNI 01-4034-1996.

Kata kunci: enting-enting kacang, daun kelor, aktivitas antioksidan.

ABSTRACT

THE EFFECT OF MORINGA LEAF FLOUR (*Moringa oleifera*) CONCENTRATION ON THE PHYSICAL PROPERTIES AND SENSORY CHARACTERISTICS OF PEANUT BRITTLE

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Peanut enting-enting and moringa leaves are natural ingredients that contain high nutritional value and phytochemical compounds that are beneficial for human health, thus increasing the functional value of the product. This study aims to determine the effect of adding moringa leaf flour on the physical properties (water content and ash content) and sensory (smell, color, texture, taste) of peanut enting-enting, and to determine the best formulation of moringa leaf flour in enting-enting kacang. This study used a Completely Randomized Block Design (CRBD) with 6 treatments of moringa leaf flour (0 g, 1 g, 2 g, 3 g, 4 g, 5 g) and 3 replications. The data obtained were analyzed statistically using Analysis of Variance (ANOVA) and continued with the Least Significant Difference (LSD) test at a significance level of 5%. The results showed that moringa leaf flour significantly affected the ash content, smell, color, and taste and did not significantly affect the water content and texture. The chemical characteristics and antioxidant activity of the 1 g treatment (P1), were the best product with an antioxidant content of 42.2%. Chemical characteristics such as moisture content, ash content, and protein content of the peanut enting-enting formula have meet the SNI 01-4034-1996 standard. Antioxidant activity is classified as moderate inhibition, while fat content does not meet the SNI 01-4034-1996 standard.

Keywords: peanut enting enting, moringa leaves, antioxidant activity.