

LEMBAR PERSETUJUAN

FORMULASI DAN KARAKTERISASI KUE MAKRON
KENARI (*Canarium indicum L.*) BERBAHAN DASAR BUAH
LINDUR (*Bruguiera gymnorrhiza*)

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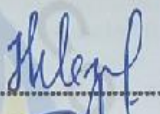

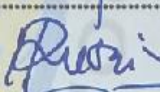
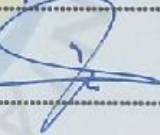
**FORMULASI DAN KARAKTERISASI KUE MAKRON
KENARI (*Canarium indicum L.*) BERBAHAN DASAR BUAH
LINDUR (*Bruguiera gymnorrhiza*)**

SKRIPSI

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Hari/tanggal : Rabu 27 Januari 2021
Waktu : 13:00 s/d 15:00
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ABSTRAK

Rosita. 2021. Formulasi dan Karakterisasi Kue Makron Kenari (*Canarium indicum L.*) Berbahan Dasar Buah Lindur (*Bruguiera gymnorrhiza*). Pembimbing Nikmawatisusanti Yusuf S.IK M.Si sebagai Pembimbing I dan Dr. Asri Silvana Naiu S.Pi M.Si sebagai Pembimbing II.

Penelitian ini bertujuan untuk menentukan formula kue makron kenari, dan daging buah kenari, melakukan uji organoleptik hedonik, dan karakteristik kimia. Perlakuan pada penelitian ini yaitu formula kontrol 700gr (tanpa kenari), A (400gr tepung lindur:300gr kenari), B (350gr tepung lindur:350gr kenari), dan C (300gr tepung lindur:400gr kenari) pada makron kenari. Parameter yang di uji karakteristik organoleptik hedoneik yang meliputi kenampakan, rasa, warna, aroma dan tekstur yang dianalisis dengan menggunakan uji *Kruskall-wallis*. Perlakuan yang memberikan pengaruh nyata diuji lanjut *Duncan* untuk melihat perbedaan perlakuan. Data hasil karekteristik kimia (kadar air, abu, lemak, protein, karbohidrat dan kadar serat) dirancang dengan Rancang Acak Lengkap (RAL) dan dianalisis dengan (ANOVA). Diuji lanjut dengan *Duncan*, hasil penelitian menunjukkan perlakuan formulasi makron kenari dengan penambahan daging buah kenari berbeda menghasilkan karakteristik organoleptik hedonik kenampakan, aroma, warna, tekstur dan rasa yang berbeda nyata. Hasil uji ANOVA menunjukkan bahwa perlakuan penambahan tepung lindur dan daging buah kenari berpengaruh terhadap karakteristik kimia makron kenari yaitu kadar air berkisar 2,62-7,22%, kadar abu 1,39-1,96%, kadar lemak 21,20-40,28%, kadar protein 3,42-8,39%, kadar karbohidrat 71,35-42,15% dan serat kasar 5,01-6,44%. Perlakuan terbaik yaitu dengan substitusi tepung lindur 400 gr dan daging buah kenari 300gr pada formula A, menghasilkan kadar air 8,71%, abu 1,95%, lemak 38,05%, protein 5,88%, karbohidrat 45,45% dan serat kasar 5,88%.

Kata kunci :Kue makron, lindur, kenari.

ABSTRACT

Rosita. 2021. **The Formulation and Characterization of Macaroon Cake from Walnuts (*Canarium indicum* L.) with Basic Ingredient of Large-Leafed Orange Mangrove (*Bruguiera gymnorrhiza*) Fruit.** The principal supervisor is Nikmawatisusanti Yusuf, S.IK, M.Si. and the co-supervisor is Dr. Asri Silvana Niau, S.Pi, M.Si.

The research objective is to determine the formula of macaroon cake from walnuts and walnuts and to conduct hedonic organoleptic test, and chemical characteristics. Treatments in this research cover control formula for 700 gr (without walnuts), A (400 gr of Large-Leafed Orange Mangrove flour: 300 gr of walnuts), B (350 gr of Large-Leafed Orange Mangrove flour: 350 gr of walnuts), and C (300 gr of Large-Leafed Orange Mangrove flour: 400 gr of walnuts) in the macaroon from walnuts. The parameters tested with hedonic organoleptic characteristics comprise appearance, taste, color, aroma, and texture that are analyzed by employing Kruskal-wallis test. Treatments with significant effect are continued with Duncan's test to notice the difference among treatments. In addition, the data as result of chemical characteristics (moisture content, ash content, fat content, protein content, carbohydrate content, and fiber content) are analyzed with Analysis of Variance (ANOVA). The research findings reveal that the formulation of macaroon with addition of different walnuts creates significant and different hedonic organoleptic characteristics like appearance, aroma, color, texture, and taste. In addition, the result of ANOVA test shows that the treatment of adding Large-Leafed Orange Mangrove flour and walnuts impacts the chemical characteristics of macaroon from walnuts. The impacts cover moisture content ranges from 2.62 to 7.22%, ash content ranges from 1.39 to 1.96%, fat content ranges from 21.20 to 40.28%, protein content ranges from 3.42 to 8.39%, carbohydrate content ranges from 71.35 to 42.15%, and crude fiber ranges from 5.01 to 6.44%. Additionally, the best treatment is the one with substitution of Large-Leafed Orange Mangrove flour for 400 gr and walnuts for 300 gr in formula A as it creates moisture content for 8.71%, ash content for 1.95%, fat content for 38.05%, protein content for 5.88%, carbohydrate content for 45.45%, and crude fiber for 5.88%.

Keywords: Macaroon Cake, Large-Leafed Orange Mangrove, Walnuts

