

RINGKASAN

Penelitian ini bertujuan untuk menguji karakteristik fisikokimia dan sensori snack bar berbasis tepung edamame dan tepung daun kelor. Penelitian ini dilakukan di laboratorium Fakultas Pertanian UISU, model rancangan yang digunakan adalah Rancangan Acak Lengkap (RAL) faktorial yang terdiri dari dua faktor utama yaitu jumlah tepung edamame (E1=100%, E2=90%, E3=80%, dan E4=70%) serta tepung daun kelor (K1=0%, K2=10%, K3=20%, dan K4=30%).

Parameter yang diamati meliputi kadar air, kadar abu, protein, organoleptik warna, dan organoleptik rasa. Hasil penelitian menunjukkan bahwa peningkatan tepung daun kelor meningkatkan kadar abu namun menurunkan kadar air, kadar protein, organoleptik rasa dan warna. Formulasi terbaik diperoleh pada kombinasi tepung edamame 90% dan tepung daun kelor 10% yang memiliki keseimbangan antara kualitas nutrisi dan tingkat kesukaan panelis

Hasil penelitian menunjukkan bahwa jumlah tepung edamame berpengaruh berbeda sangat nyata ($P>0.01$) terhadap kadar air, protein, organoleptik rasa dan warna. Namun berpengaruh tidak nyata ($P<0.05$) pada kadar abu. Pengaruh tepung edamame berpengaruh berbeda sangat nyata ($P>0.01$) pada kadar air, kadar abu, kadar protein, organoleptik rasa, dan organoleptik warna

Kata kunci : Snack Bar, Tepung Edamame, Tepung Daun Kelor,

SUMMARY

This study aims to examine the physicochemical and sensory characteristics of snack bars based on edamame flour and moringa leaf flour. The research was conducted in the laboratory of the Faculty of Agriculture at UISU, using a factorial completely randomized design (CRD) consisting of two main factors: the amount of edamame flour (E1=100%, E2=90%, E3=80%, and E4=70%) and moringa leaf flour (K1=0%, K2=10%, K3=20%, and K4=30%).

The parameters observed include moisture content, ash content, protein, color organoleptics, and taste organoleptics. The results of the study showed that increasing the amount of moringa leaf flour increased the moisture content and ash content but decreased protein content, taste, and color organoleptics. The best formulation was obtained from the combination of 90% edamame flour and 10% moringa leaf flour, which provided a balance between nutritional quality and panelists' preferences.

The study results revealed that the amount of edamame flour had a very significant effect ($P > 0.01$) on moisture content, protein, taste organoleptics, and color organoleptics, but had no significant effect ($P < 0.05$) on ash content. The amount of moringa leaf flour had a very significant effect ($P > 0.01$) on moisture content, ash content, protein, taste organoleptics, and color organoleptics.

Keywords: Snack Bar, Edamame Flour, Moringa Leaf Flour.