

SKRIPSI

**SUBSTITUSI TEPUNG KELAPA (*Cocos nucifera* L.) DAN
TEPUNG UBI JALAR UNGU (*Ipomea batatas* L.) TERHADAP
KARAKTERISTIK FISIK, KIMIA DAN SENSORIS
KUE “BANGKIT”**

***SUBSTITUTION OF COCONUT (*Cocos nucifera* L.) FLOUR AND
PURPLE SWEET POTATO (*Ipomea batatas* L.) FLOUR ON
THE PHYSICAL, CHEMICAL AND SENSORY
CHARACTERISTICS OF “BANGKIT” CAKE***



**Mega Ermilia
05031181419033**

**PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN
JURUSAN TEKNOLOGI PERTANIAN
FAKULTAS PERTANIAN
UNIVERSITAS SRIWIJAYA**

2019

SUMMARY

MEGA ERMILIA. Substitution of Coconut (*Cocos nucifera* L.) Flour and Purple Sweet Potato (*Ipomea batatas* L.) Flour on the Physical, Chemical and Sensory Characteristics of “Bangkit” Cake (Supervised by **TRI WARDANI WIDOWATI** and **PARWIYANTI**).

The research objective was to determine the effect of addition of purple sweet potato flour and coconut flour on the physical, chemical and sensory characteristics of the “bangkit” cake. It was carried out at Agriculture Product Chemistry Laboratory and Sensory Evaluation Laboratory, Faculty of Agriculture, Sriwijaya University, from April 2018 until February 2019. The research used a Factorial Completely Randomized Design (RALF) with two factors and each treatment was repeated three times. The first factor was the proportion of coconut flour (0% and 10%) and the second factor was the proportion of tapioca flour and purple sweet potato flour (100:0, 75:25, 50:50, 25:75 and 0:100) (w/w). Parameters observed included physical characteristics (texture, expansion degree and color : *lightness*, *redness* and *yellowness*), chemical characteristics (water content, dissolved solids total and antioxidant activity) and sensory characteristics (color, aroma, texture and taste). Analysis of crude fiber content was done only on the best treatment. The results showed that the treatment of coconut flour concentration had a significant effect on *lightness* and dissolved solids total. The treatment of the proportion of tapioca : purple sweet potato flour had significantly affected all parameters. The interaction of the concentration of coconut flour and the proportion of tapioca : purple sweet potato flour had no significant effects on all parameters. Based on hedonic test, the treatment with 10% of coconut flour concentration and 45 % of the tapioca proportion : 45 % of purple sweet potato flour was the best treatment.

Keywords : bangkit cake, coconut flour, purple sweet potato flour.

LEMBAR PENGESAHAN

**SUBSTITUSI TEPUNG KELAPA (*Cocos nucifera* L.) DAN
TEPUNG UBI JALAR UNGU (*Ipomea batatas* L.) TERHADAP
KARAKTERISTIK FISIK, KIMIA DAN SENSORIS KUE
“BANGKIT”**

SKRIPSI

Sebagai Salah Satu Syarat untuk Mendapatkan Gelar Sarjana Teknologi Pertanian
pada Fakultas Pertanian Universitas Sriwijaya

Oleh:

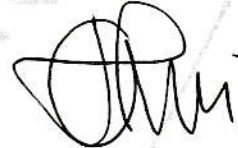
**Mega Ermilia
05031181419033**

**Indralaya, Maret 2019
Pembimbing II**

Pembimbing I



**Dr. Ir. Hj. Tri Wardani Widowati, M.P.
NIP. 196305101987012001**



**Dr. Ir. Hj. Parwiyanti, M.P.
NIP. 196007251986032001**

**Mengetahui,
Dekan Fakultas Pertanian**



**Prof. Dr. Ir. Andy Mulyana, M.Sc.
NIP 196012021986031003**

Skripsi dengan judul "Substitusi Tepung Kelapa (*Cocos nucifera* L.) dan Tepung Ubi Jalar Ungu (*Ipomea batatas* L.) terhadap Karakteristik Fisik, Kimia dan Sensoris Kue Bangkit" oleh Mega Ermilia telah dipertahankan dihadapan Komisi Penguji Skripsi Fakultas Pertanian Universitas Sriwijaya pada tanggal 14 Januari 2019 dan telah diperbaiki sesuai saran dan masukkan tim penguji.

Komisi Penguji

1. Dr. Ir. Hj. Tri Wardani Widowati, M.P.
NIP. 196305101987012001

Ketua



2. Dr. Ir. Hj. Parwiyanti, M.P.
NIP. 196007251986032001

Sekretaris



3. Dr. Ir. Hj. Umi Rosidah, M.S.
NIP. 196011201986032001

Anggota



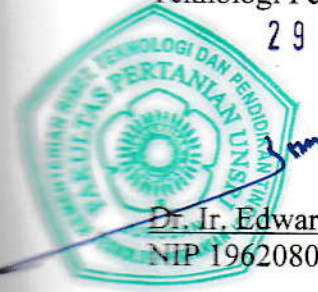
4. Dr. Merynda Indriyani Syafutri, S.TP. M.Si.
NIP. 198203012003122002

Anggota

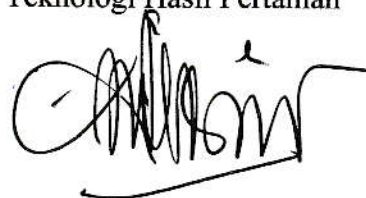


Ketua Jurusan
Teknologi Pertanian

29 MAR 2019


Dr. Ir. Edward Saleh, M.S.
NIP 196208011988031002

Indralaya, Maret 2019
Koordinator Program Studi
Teknologi Hasil Pertanian



Dr. Ir. Hj. Tri Wardani Widowati, M.P.
NIP 196305101987012001

PERNYATAAN INTEGRITAS

Yang bertandatangan di bawah ini :

Nama : Mega Ermilia
NIM : 05031181419033
Judul : Substitusi Tepung Kelapa (*Cocos nucifera* L.) dan Tepung Ubi Jalar Ungu (*Ipomea batatas* L.) Terhadap Karakteristik Fisik, Kimia dan Sensoris Kue "Bangkit"

Menyatakan bahwa semua data dan informasi yang dimuat dalam skripsi ini merupakan hasil penelitian saya sendiri di bawah supervisi pembimbing, kecuali yang disebutkan dengan jelas sumbernya. Apabila di kemudian hari ditemukan adanya unsur plagiasi dalam skripsi ini, maka saya bersedia menerima sanksi akademik dari Universitas Sriwijaya.

Demikian pernyataan ini saya buat dalam keadaan sadar dan tidak mendapat paksaan dari pihak manapun.



Indralaya, Maret 2019



Mega Ermilia