

## ABSTRAK

Okti Rachmaninghati

Stik merupakan kue kering yang mempunyai bentuk pipih panjang dan dibuat dari tepung terigu, tepung tapioka, lemak, telur dan air. Tempe mengandung senyawa flavonoid golongan isoflavon, daun kelor memiliki kandungan flavonoid dengan sifat antioksidan yang baik. Penelitian ini bertujuan untuk menganalisa formula terbaik pada produk stik berdasarkan karakteristik organoleptik dan mutu fisiknya, menganalisa kandungan flavonoid pada produk stik, dan untuk mengetahui sampel yang paling disukai masyarakat. Stik tepung tempe dan daun kelor ini diformulasikan menjadi F1 (tepung tempe 40 gram, daun kelor 20 gram); F2 (tepung tempe 60 gram, daun kelor 40 gram); dan F3 (tepung tempe 80 gram, daun kelor 60 gram). Metode penelitian dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) *true experimental*. Hasil uji statistik *Kruskal Wallis* pada uji organoleptik didapatkan hasil yang memiliki perbedaan signifikan pada aroma, tekstur, dan warna ( $p < 0,05$ ). Hasil uji hedonik tertinggi adalah F1 (83,28%). Hasil penelitian didapatkan kadar air terendah 3,41% dan tertinggi 4,10%. Kadar abu terendah 2,01% dan tertinggi 2,82%. Kandungan flavonoid terendah adalah 7,33 ppm dan tertinggi 7,35 ppm. Kesimpulannya produk stick substitusi tepung tempe dan penambahan daun kelor dapat diterima masyarakat. Nomor persetujuan Etik 03/20.12/0793.

Kata kunci : stik, tepung tempe, daun kelor, flavonoid

## **ABSTRACT**

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*Sticks are a type of dry snack that has a long flat shape and is made from wheat flour, tapioca flour, fat, eggs and water. Tempe contains isoflavones which are classified as flavonoid compounds, Moringa leaves contain flavonoids and have good antioxidant. This study aims to analyze the best formula for the stick based on the organoleptic characteristics and physical quality, to analyze the flavonoid content of the stick, to find out which sample the community likes most. These sticks of tempeh flour and Moringa leaves are formulated to be F1 (40 grams of tempeh flour, 20 grams of Moringa leaves); F2 (60 grams of tempeh flour, 40 grams of Moringa leaves); and F3 (tempe flour 80 grams, 60 grams of Moringa leaves). The method in this study is true experimental randomized design. The results of the Kruskal Wallis test on the organoleptic test showed significant differences in aroma, texture and color ( $p < 0.05$ ). The highest hedonic test result was F1 (83.28%). The results showed that the lowest water content was 3.41% and the highest was 4.10%. The lowest ash content was 2.01% and the highest was 2.82%. The lowest flavonoid content was 7.33 ppm and the highest was 7.35 ppm. In conclusion, the product of stick substitution of tempe flour and addition of Moringa leaves can be accepted by the community. Ethics approval number 03 / 20.12 / 079.*

*Key words : stick, tempeh flour, moring leaves, flavonoid*