Pengaruh Penambahan Ampas Kopi Terhadap Uji Organoleptik *Cookies* Berbahan Dasar Tepung Ubi Jalar Ungu. *The Effect of Spent Coffee Grounds Addition on the Organoleptic Test of Cookies Made from Purple Sweet Potato Flour*

Hasanah
Pengelolaan Perkebunan Kopi
Jurusan Produksi Pertanian

ABSTRAK

Cookies merupakan jenis makanan ringan yang digemari oleh berbagai kalangan. Namun, penggunaan tepung terigu sebagai bahan utama memiliki keterbatasan, seperti kandungan gluten dan ketergantungan impor. Salah satu alternatif adalah penggunaan tepung ubi jalar ungu dan ampas kopi. Kombinasi kedua bahan tersebut dalam formulasi *cookies* tidak hanya berkontribusi terhadap peningkatan nilai gizi dan fungsi kesehatan, tetapi juga ramah lingkungan. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas kopi terhadap karakteristik organoleptik *cookies* yang berbahan dasar tepung ubi jalar ungu serta menentukan formulasi yang paling disukai oleh konsumen. Penelitian menggunakan Rancangan Acak Kelompok (RAK) dengan lima perlakuan, yaitu tanpa ampas kopi (P1), serta penambahan ampas kopi sebesar 2,5% (P2), 5% (P3), 7,5% (P4), dan 10% (P5). Setiap perlakuan diulang 4 kali. Uji organoleptik dilakukan oleh 30 panelis menggunakan skala hedonik 1–5. Hasil analisis menunjukkan bahwa penambahan ampas kopi berpengaruh nyata ($p<0,05$) terhadap parameter tekstur dan rasa, namun tidak berpengaruh nyata terhadap warna, aroma, dan penerimaan keseluruhan (overall). Perlakuan terbaik diperoleh pada penambahan 7,5% ampas kopi (P4) dan 10% ampas kopi (P5), yang memberikan nilai tertinggi pada atribut rasa dan tekstur. Kesimpulannya, *cookies* berbahan tepung ubi jalar ungu dengan penambahan ampas kopi hingga 10% dapat diterima oleh konsumen dan berpotensi menjadi produk pangan fungsional yang mendukung prinsip zero waste serta pemanfaatan bahan lokal.

Kata kunci: ampas kopi, *cookies*, organoleptik, pangan fungsional, tepung ubi jalar ungu.

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Hasanah
Coffee Plantation Management
Department of Agricultural Production

ABSTRACT

Cookies are a type of snack favored by people of all ages. However, the use of wheat flour as the main ingredient has certain limitations, such as its gluten content and reliance on imports. One alternative is the use of purple sweet potato flour and spent coffee grounds. The combination of these two ingredients in cookie formulations not only contributes to improved nutritional value and health benefits but is also environmentally friendly. This study aimed to evaluate the effect of adding spent coffee grounds on the organoleptic characteristics of *cookies* made with purple sweet potato flour and to determine the most preferred formulation among consumers. The research employed a Randomized Block Design (RBD) with five treatments: without spent coffee grounds (P1), and with additions of 2.5% (P2), 5% (P3), 7.5% (P4), and 10% (P5). Each treatment was repeated four times. The organoleptic test was conducted by 30 panelists using a 1–5 hedonic scale. The results showed that the addition of spent coffee grounds had a significant effect ($p<0.05$) on texture and taste parameters, but no significant effect on color, aroma, or overall acceptance. The best results were obtained from the addition of 7.5% (P4) and 10% (P5) spent coffee grounds, which yielded the highest scores in taste and texture. In conclusion, *cookies* made with purple sweet potato flour and up to 10% spent coffee grounds are acceptable to consumers and have the potential to become functional food products that support zero-waste principles and the use of local ingredients.

Keywords: spent coffee grounds, *cookies*, organoleptic, functional food, purple sweet potato flour