"FORMULASI PEMBUATAN *FOOD BAR* MENGUNAKAN KACANG LOKAL SUMATERA BARAT SEBAGAI PANGAN DARURAT BENCANA"

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ABSTRAK

Penelitian ini bertujuan untuk menentukan formulasi terbaik *food bar* berbahan baku kacang lokal Sumatera Barat (kacang tanah, kacang merah, dan kacang koro) sebagai pangan darurat bencana berdasarkan karakteristik kimia, organoleptik, serta analisis ekonomi. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan empat perlakuan, yaitu A (100% kacang tanah), B (100% kacang merah), C (100% kacang koro), dan D (campuran kacang tanah, kacang merah, dan kacang koro), masing-masing diulang sebanyak empat kali sehingga diperoleh 16 satuan percobaan. Parameter yang diuji meliputi kadar air, kadar protein, kadar lemak, kadar karbohidrat, kadar abu, nilai kalori, uji organoleptik dan menghitung Break Even Point (BEP). Hasil penelitian menunjukkan bahwa perbedaan jenis kacang berpengaruh nyata ($P<0,05$) terhadap kadar air, kadar abu, kadar protein, kadar lemak, dan kadar karbohidrat, namun tidak berpengaruh nyata terhadap nilai kalori. Hasil penelitian terbaik berdasarkan uji organoleptik adalah perlakuan A (100% kacang tanah), dengan nilai kesukaan warna 3,72, aroma 3,76, tekstur 3,56, dan rasa 4,28. Karakteristik kimia berupa kadar air dengan nilai 3,11%, protein 23,05%, kadar lemak 24,34%, kadar abu 3,34%, karbohidrat 43,67%, dan nilai kalori 22,69 kkal. Analisis Break Even Point (BEP) dapat dicapai dengan penjualan produk sebanyak 898,17 unit kemasan, dengan nilai rupiah sebesar Rp6.292.428,

Kata kunci: *food bar*, kacang lokal, kacang tanah, kacang merah, kacang koro, pangan daruat.

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ABSTRACT

Sumatran legumes (peanut, red kidney bean, and jack bean) as an emergency disaster food, based on chemical characteristics, organoleptic properties, and economic analysis. The study used a Completely Randomized Design (CRD) with four treatments: A (100% peanut), B (100% red kidney bean), C (100% jack bean), and D (a mixture of peanut, red kidney bean, and jack bean), each replicated four times, resulting in 16 experimental units. The parameters tested included moisture content, protein content, fat content, carbohydrate content, ash content, caloric value, organoleptic tests, and Break Even Point (BEP) calculation. The results showed that the type of legume had a significant effect ($P<0.05$) on moisture, ash, protein, fat, and carbohydrate contents, but no significant effect on caloric value. The best treatment based on organoleptic testing was A (100% peanut), with hedonic scores of 3.72 for color, 3.76 for aroma, 3.56 for texture, and 4.28 for taste. The chemical characteristics include a moisture content of 3.11%, protein 23.05%, fat content 24.34%, ash content 3.34%, carbohydrates 43.67%, and a caloric value of 22.69 kcal. The Break Even Point (BEP) analysis showed that break-even could be achieved by selling 898.17 packaged units, equivalent to IDR 6,292,428.

Keywords: food bar, local legumes, peanut, red bean, jack bean, emergency food.