

**PENGARUH PENAMBAHAN DAUN KELOR (*Moringa oliefera*) DAN  
BAKING POWDER TERHADAP AKTIVITAS ANTIOKSIDAN DAN  
TINGKAT KESUKAAN *CHEESE STICK MOCAF***

**INTISARI**

Stik merupakan salah satu makanan ringan atau jenis kue kering dengan bahan dasar tepung terigu, tepung tapioka atau tepung sagu, lemak, telur serta air, yang berbentuk pipih panjang dan cara penyelesaiannya dengan cara digoreng, inovasi pembuatan stik telah banyak dilakukan oleh para produsen stik, diantaranya inovasi pada bahan baku pembuatan seperti *cheese stick mocaf* dengan penambahan daun kelor dan *baking powder*. Daun kelor disebut antioksidan alami terbaik, *baking powder* berfungsi meningkatkan daya kembang produk *cheese stick mocaf*. Tujuan penelitian ini untuk Menghasilkan produk *cheese stick mocaf* yang mempunyai aktivitas antioksidan dan disukai panelis dari segi aroma, tekstur, warna, dan rasa. Pembuatan *cheese stick mocaf* ini dilakukan dengan menggunakan bahan utama tepung *mocaf*, tepung terigu, bubuk daun kelor, dan *baking powder*. Dicampurkan tepung terigu dan tepung *mocaf* dan diuleni beserta bahan pelengkap lainnya, ditambahkan bubuk daun kelor (0%, 2,5%, 5%) dan ditambahkan *baking powder* (0%, 0,15%, 0,3%), dicetak menggunakan ampia, dan digoreng hingga kuning keemasan. Rancangan percobaan yang digunakan adalah RAK data dianalisis dengan Anova dan jika signifikan dilanjutkan uji DMRT. *Cheese stick mocaf* dianalisis kadar air, aktivitas antioksidan, dan uji sensoris (aroma, tekstur, warna, dan rasa). Hasil penelitian menunjukkan bahwa perlakuan penambahan konsentrasi bubuk daun kelor dan *baking powder* pada *cheese stick mocaf* yang tepat dapat menghasilkan kadar air dan aktivitas antioksidan. Penambahan bubuk daun kelor dan *baking powder* pada *cheese stick mocaf* memberikan pengaruh nyata terhadap kadar air dan aktivitas antioksidan. Pada uji sensoris penambahan bubuk daun kelor dan *baking powder* pada *cheese stick mocaf* memberikan pengaruh nyata terhadap tekstur, dan rasa. Serta tidak memberikan pengaruh nyata terhadap aroma dan warna. Penambahan konsentrasi bubuk daun kelor dan *baking powder* yang tepat pada *cheese stick mocaf* dapat disukai oleh panelis dari segi aroma, tekstur, warna, dan rasa. Aktivitas antioksidan tertinggi *cheese stick mocaf* dengan penambahan konsentrasi 5% bubuk daun kelor dan 0,30% *baking powder* sebesar 54,64% RSA. Hal ini disebabkan semakin besar konsentrasi bubuk daun kelor dan *baking powder* yang ditambahkan, maka semakin besar aktivitas antioksidannya.

Kata kunci : Cheese stick mocaf, bubuk daun kelor, baking powder

**THE EFFECT OF MORINGA (*Moringa oleifera*) LEAVES ADDITION  
AND BAKING POWDER ON THE ANTIOXIDANT ACTIVITY AND  
PREFERENCES LEVEL OF CHEESE STICK MOCAF**

**ABSTRACT**

Sticks is one of the snacks or types of pastries with the basic ingredients of wheat flour, tapioca flour or sago flour, fat, eggs and water, which are long flat and the method of completion is by frying. including innovations in manufacturing raw materials such as mocaf cheese sticks with the addition of Moringa leaves powder and baking powder. Moringa leaves are called the best natural antioxidants, baking powder functions to increase the swellability of mocaf cheese stick products. The purpose of this research is to produce mocaf cheese stick products that have antioxidant activity and are favored by panelists in terms of aroma, texture, color, and taste. Making mocaf cheese sticks is done using the main ingredients of mocaf flour, wheat flour, moringa leaf powder, and baking powder. Mixed flour and mocaf flour and kneaded along with other complementary ingredients, added Moringa leaf powder (0%, 2.5%, 5%) and added baking powder (0%, 0.015%, 0.03%), printed using ampia, and fried until golden brown. The experimental design used was RAK, the data were analyzed by Anova and if significant, the DMRT test was continued. Mocaf cheese sticks were analyzed for moisture content, antioxidant activity, and sensory tests (aroma, texture, color, and taste). The results showed that the treatment with the addition of the concentration of Moringa leaf powder and baking powder on the right mocaf cheese stick could produce water content and antioxidant levels. The addition of Moringa leaf powder and baking powder on mocaf cheese sticks had a significant effect on water content and antioxidant levels. In the sensory test, the addition of Moringa leaf powder and baking powder on mocaf cheese sticks gave a real effect on texture and taste. And does not have a real effect on aroma and color. The addition of the right concentration of Moringa leaf powder and baking powder on mocaf cheese sticks can be liked by panelists in terms of aroma, texture, color, and taste. The highest antioxidant activity of mocaf cheese stick with the addition of 5% concentration of Moringa leaf powder and 0.30% baking powder of 54.64% RSA. This is because the greater the concentration of Moringa leaf powder and baking powder added, the greater the antioxidant activity.

Key word: Mocaf cheese stick, Moringa leaf powder, baking powder