

Pengaruh Perbandingan Tepung Mocaf Dan Tepung Beras Terhadap Sifat Fisikokimia Dan Organoleptik Mi Kering

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan tepung beras terhadap sifat fisikokimia dan organoleptik mi kering dan mendapatkan mendapatkan perbandingan tepung mocaf dan tepung beras yang tepat terhadap sifat fisikokimia dan organoleptik mi kering. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 taraf perlakuan yaitu tepung mocaf : tepung beras (70% : 30%, 60% : 40%, 50% : 50%, 40% : 60%, dan 30% : 70%) dengan 4 kali ulangan sehingga diperoleh 20 satuan percobaan. Hasil penelitian ini menunjukkan bahwa Perbandingan tepung mocaf dan tepung beras berpengaruh nyata pada *cooking time*, dan berpengaruh sangat nyata pada kadar air, kadar abu tidak larut asam, *cooking loss*, daya serap air, uji organoleptik mutu hedonik tekstur, uji hedonik tekstur, warna, aroma, rasa, dan penerimaan keseluruhan. Perlakuan yang terbaik terdapat pada perbandingan tepung mocaf 40% : 60% tepung beras yang menghasilkan kadar air 5,31%, kadar abu tidak larut asam 0,15%, *cooking time* 4,88 menit, *cooking loss* 0,83%, daya serap air 150%, daya putus 0,03 N, uji mutu hedonik tekstur 3,52 (agak kenyal), uji hedonik tekstur 4,20 (suka), warna 4,36 (suka), aroma 4,04 (suka), rasa 4,20 (suka), dan penerimaan keseluruhan 4,28 (suka).

Kata Kunci — Mi Kering; Tepung Mocaf ; Tepung Beras;

ABSTRACT

This study aims to determine the effect of the ratio of mocaf flour and rice flour on the physicochemical and organoleptic properties of dry noodles and to obtain the right ratio of mocaf flour and rice flour on the physicochemical and organoleptic properties of dry noodles. This study used a Completely Randomized Design (CRD) with 5 levels of treatment, namely mocaf flour: rice flour (70%: 30%, 60%: 40%, 50%: 50%, 40%: 60%, and 30%: 70%) with 4 replications so that 20 experimental units were obtained. The results of this study indicate that the

comparison of mocaf flour and rice flour has a significant effect on cooking time, and has a very significant effect on water content, acid insoluble ash content, cooking loss, water absorption, organoleptic test of hedonic texture quality, hedonic texture test, color, aroma, taste, and overall acceptance. The best treatment is found in the ratio of mocaf flour 40%: 60% rice flour which produces a water content of 5.31%, acid insoluble ash content of 0.15%, cooking time 4.88 minutes, cooking loss 0.83%, water absorption 150%, breaking power 0.03 N, hedonic texture quality test 3.52 (slightly chewy), hedonic texture test 4.20 (like), color 4.36 (like), aroma 4.04 (like), taste 4.20 (like), and overall acceptance 4.28 (like).

Keywords — Dry Noodles; Mocaf Flour; Rice Flour;