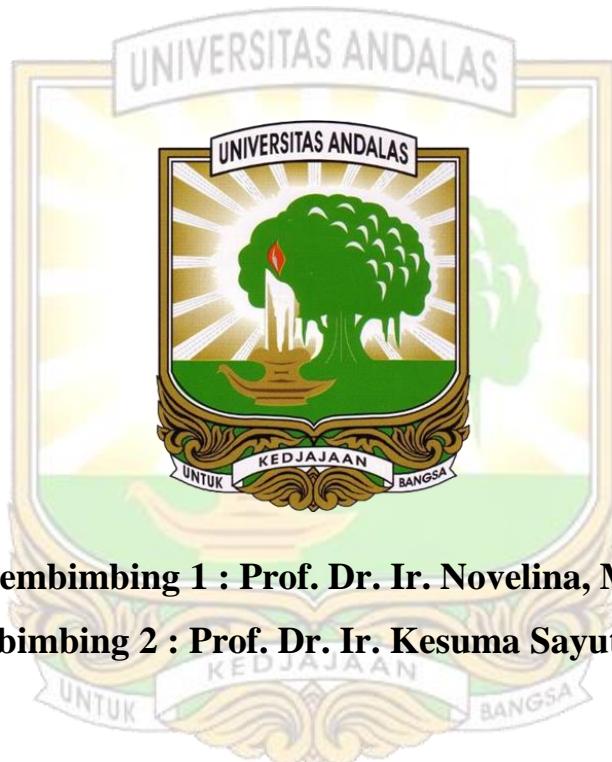# PENGARUH PENAMBAHAN SARI DAUN KELOR (*Moringa oleifera*) TERHADAP KARAKTERISTIK MI KREMES SUKUN

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PENGARUH PENAMBAHAN SARI DAUN KELOR (*Moringa oleifera*) TERHADAP KARAKTERISTIK MI KREMES SUKUN

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan konsentrasi dari sari daun kelor terhadap karakteristik mi kremes sukun dan untuk mengetahui perlakuan terbaik dari penambahan sari daun kelor berdasarkan analisis kimia, analisis fisik, dan analisis organoleptick terhadap penerimaan mi kremes. Rancangan percobaan yang digunakan pada penelitian ini yaitu Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Perlakuan yang digunakan yaitu penambahan sari daun kelor 10%, 15%, 20%, 25%, dan 30%. Data hasil penelitian di analisis dengan ANNOVA dan jika berpengaruh nyata maka dilanjutkan dengan uji DNMRT pada taraf 5%. Pengamatan yang dilakukan diantaranya kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan daya serap minyak dan uji organoleptik dengan uji skala hedonic meliputi warna, aroma, rasa dan tesktur pada mi kremes. Berdasarkan organoleptic perlakuan terbaik adalah Berdasarkan organoleptik perlakuan terbaik adalah perlakuan C (penambahan sari daun kelor 20%). Dengan analisis kimia yaitu kadar air 5,00%, kadar abu 0,90%, kadar protein 14,35%, kadar lemak 21,40%, kadar karbohidrat 58,34%, serat kasar 4,73%, aktivitas antioksidan 8,66%, daya serap minyak 14,30%, dan penilaian organoleptik dengan nilai warna 3,70, aroma 3,40, rasa 3,60 dan tekstur 3,25.

Kata Kunci – daun kelor, mi kremes, tepung sukun, karakteristik

THE EFFECT OF ADDITION CONSENTRATIONS OF MORINGA LEAF CONCENTRAT ON BREATFRUIT FRIED NOODLES

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ABSTRACT

This research aimed to determine the effect of different consentrations of Moringa leaf concentrant on the characteristics of the breatfruit fried noodles and to determine the best concentration of moringa leaf based on the chemical analysis, physics analysis and organoleptic tests to acceptance of breatfruit noodles fried. This research method used a Completely Randomized Design (CRD) method with 5 treatments and 3 replications. The treatments in this research is the addition of 10%, 15%, 20%, 25%, and 30% moringa leaf concentrated. The research data were analyzed using ANOVA and if it had a real effect, then continued with Duncan's New Multiple Range Test (DNMRT) at the 5% significant level. The observations made were water content, ash content, protein content, fat content, carbohydrate content, crude fiber content, free fatty acids, antioxidant activity, hardness and organoleptic tests (color, aroma, taste, and texture). The best treatment based on organoleptic tests is treatment C (20% moringa leaf concentrates). Chemical profile of the best treatment consists of water content 5,00%, ash content 0,90%, protein content 14,35%, fat content 21,40%, carbohydrate content 58,34%, crude fiber content 4,73%, antioxidant activity 8,66%, oil absorption 14,30% and organoleptics score color 3,70, aroma 3,40, taste 3,60, and texture 3,25.