PENGARUH PENAMBAHAN BUBUK DAUN SINGKONG (*Mannihot utilissima*) TERHADAP KARAKTERISTIK MI BASAH BERBAHAN DASAR TEPUNG KOMPOSIT TERIGU DAN SAGU (*Metroxylon sagu rottb*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun singkong terhadap karakteristik fisik, kimia dan organoleptik mi basah serta mengetahui jumlah penambahan bubuk daun singkong terbaik terhadap karakteristik mutu mi basah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data yang diperoleh dianalisis menggunakan ANOVA yang diikuti dengan Uji Duncan pada taraf 5%. Perlakuan yang digunakan yaitu penambahan bubuk daun singkong masing-masing; A (Penambahan bubuk daun singkong 0%), B (Penambahan bubuk daun singkong 7,5%), C (Penambahan bubuk daun singkong 10%), D (Penambahan bubuk daun singkong 12,5%) dan E (Penambahan bubuk daun singkong 15%). Hasil penelitian menunjukkan bahwa penambahan bubuk daun singkong, berpengaruh nyata terhadap sifat fisik (daya serap air, dan cooking loss), sifat kimia (kadar air, kadar abu, protein, lemak, karbohidrat, serat kasar, aktivitas antioksidan) dan organoleptik (warna, aroma, rasa, dan tekstur). Karakteristik organoleptik perlakuan terbaik adalah mi basah dengan perlakuan C (penambahan bubuk daun singkong 10%) dengan nilai organoleptik warna 3,45 (biasa), aroma 3,05 (biasa), rasa 3,50 (biasa) dan tekstur 3,45 (biasa). Berdasarkan analisis fisik yaitu daya serap air 58,97%, dan cooking loss 6,13%. Analisis kimia yaitu kadar air 37,5%, kadar abu 0,72%, kadar protein 9,06%, kadar lemak 3,32%, karbohidrat 49,40%, serat kasar 2,66% dan aktivitas antioksidan 21,13%.

Kata kunci – **tepung sagu, bubuk daun singkong, mi basah, karakteristik mi basah**

THE EFFECT OF ADDITIONAL POWDER OF CASSAVA (*Mannihot utilissima*) LEAVES ON THE CHARACTERISTICS OF WET NOODLES BASED ON COMPOSITE FLOUR OF WHEAT AND SAGO (*Metroxylon sago rottb*)

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ABSTRACT

This study aims to determined the effect of adding cassava leaf powder to the physical, chemical and organoleptic characteristics of wet noodles and to determine the amount of addition of the best cassava leaf powder to the quality characteristics of wet noodles. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. The data obtained were analyzed using ANOVA followed by Duncan's test at the 5% level. The treatments used were the addition of cassava leaf powder respectively; A (Added 0% cassava leaf powder), B (Added 7.5% cassava leaf powder), C (Added cassava leaf powder 10%), D (Added cassava leaf powder 12.5%) and E (Added cassava leaf powder 15%). The results showed that the addition of cassava leaf powder had a significant effect on physical properties (water absorption, and cooking loss), chemical properties (air content, ash content, protein, fat, carbohydrates, crude fiber, antioxidant activity) and organoleptic (color, aroma, taste, flavor and texture). The organoleptic characteristics of the best treatment were wet noodles with treatment C (addition of 10% cassava leaf powder) with organoleptic value of color 3.45 (normal), aroma 3.05 (normal), taste 3.50 (normal) and texture 3.45 (normal). Based on physical analysis, water absorption is 58.97%, and cooking loss is 6.13%. Chemical analysis, namely water content 37.5%, ash content 0.72%, protein content 9.06%, fat content 3.32%, carbohydrates 49.40%, crude fiber 2.66% and antioxidant activity 21.13%.

Keywords – **sago flour, cassava leaf powder, wet noodles, characteristics of wet noodles**