

**PENGARUH PENAMBAHAN BUBUK PEGAGAN (*Centella asiatica*) TERHADAP KARAKTERISTIK MI BASAH DARI TEPUNG TERIGU SUBSTITUSI MOCAF (*Modified cassava flour*)**



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**MEISSY MARTHA**



**Skripsi**

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Gelar Sarjana Teknologi Pertanian*

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Meissy Martha<sup>1</sup>, Rini<sup>2</sup>, Tuty Anggraini<sup>3</sup>

**ABSTRAK**

Pegagan merupakan tanaman herbal yang memiliki banyak manfaat tetapi masih jarang ditemukan olahannya. Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk pegagan (*Centella asiatica*) terhadap karakteristik mi basah dari tepung terigu substitusi MOCAF. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan bubuk pegagan 0%, 2%, 4%, 6%, dan 8% dengan 3 kali ulangan. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk pegagan terhadap karakteristik mi basah berbeda nyata terhadap kadar air, kadar abu, protein, lemak, karbohidrat, aktivitas antioksidan, serta organoleptic pada parameter warna dan aroma dan berbeda tidak nyata terhadap daya serap air dan organoleptic rasa dan tekstur. Produk terbaik berdasarkan uji organoleptik yaitu mi basah dengan penambahan bubuk pegagan 2%. Analisa kimia mi basah dari tepung terigu substitusi MOCAF dengan penambahan bubuk pegagan sebanyak 2% adalah °Hue 179,50, daya serap air 105,40%, kadar air 33,15%, kadar abu 2,63%, protein 9,61%, lemak 3,90%, karbohidrat 50,71%, dan aktivitas antioksidan 17,96%. Serta penerimaan panelis terhadap warna 4,30 (suka), aroma 3,40 (biasa), tekstur 3,90 (suka), rasa 3,60 (suka).

**Kata Kunci :** mi basah, karakteristik, tepung terigu, MOCAF, pegagan

**EFFECT OF THE ADDITION OF CENTELLA POWDER  
(*Centella asiatica*) TO THE CHARACTERISTICS OF WET  
NOODLES FROM WHEAT FLOUR SUBSTITUTE MOCAF  
(*Modified cassava flour*)**

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**ABSTRACT**

Centella is an herbal plant that has many benefits but its processed products are still rarely found. This research aimed to study the effect of adding centella (*Centella asiatica*) to wet noodles from wheat flour substitute MOCAF. This study used a completely randomized design with 5 treatments, namely the addition of centella powder 0%, 2%, 4%, 6%, and 8% with 3 replications. The data obtained were analyzed statistically with ANOVA (*Analysis of Variance*) and if significantly different, continued with the DNMRT test (*Duncan's News Multiple Range Test*) at the 5% real level. The results showed that the addition of centella to the characteristics of wet noodles by wheat flour substitute MOCAF was significantly different on moisture content, ash content, fat content, protein content, carbohydrate content, antioxidant activity, and organoleptic color, aroma and no significant difference in water absorption and organoleptic texture and flavor. The best product based on the organoleptic test is wet noodles with the addition of centella powder 2%. The chemical analysis of wet noodles from wheat flour substitute MOCAF with the addition of centella powder at 2% rate is hue 179,50%, water absorption 105,40%, moisture content 33,15%, ash content 2,63%, fat content 3,90%, protein content 9,61%, carbohydrate content 50,71%, antioxidant activity 17,69%, and organoleptic color 4,30 (like) , aroma 3,40 (neutral) , texture 3,90 (like) and flavor 3,60 (like).

**Keywords :** wet noodles, characteristic, wheat flour, MOCAF, centella