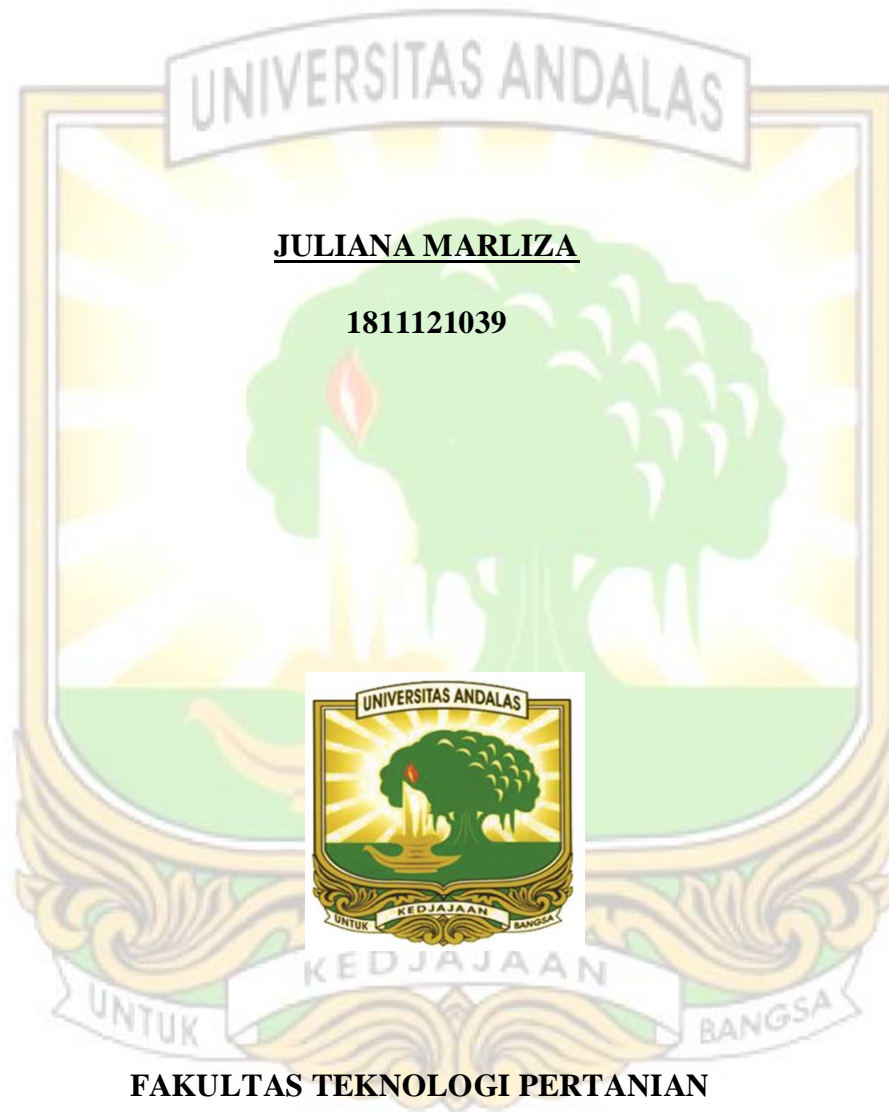


**PENGARUH PENAMBAHAN SARI BAYAM MERAH  
TERHADAP KARAKTERISTIK MIE KERING CAMPURAN  
TEPUNG TERIGU DAN TEPUNG MOCAF (*Modified Cassava  
Flour*)**



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**Skripsi**

***Sebagai Salah Satu Syarat Untuk Memperoleh Gelar Sarjana Teknologi  
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**Pengaruh Penambahan Sari Bayam Merah Terhadap Karakteristik Mie Kering Campuran Tepung Terigu Dan Tepung MOCAF (*Modified Cassava Flour*)**

Juliana Marliza, Fauzan Azima, Ismed

**ABSTRAK**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan sari bayam merah terhadap karakteristik mie kering campuran tepung terigu dan tepung MOCAF dan mengetahui formulasi penambahan sari bayam merah terbaik terhadap tingkat penerimaan dan kualitas mie kering campuran tepung terigu dan tepung MOCAF. Metode penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan yaitu penambahan sari bayam merah 0%, 10%, 12%, 14% dan 16%. Data yang diperoleh dianalisis menggunakan Anova yang diikuti dengan uji DNMRT pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan sari bayam merah berpengaruh nyata terhadap aktivitas antioksidan, kadar air, kadar abu, protein, karbohidrat, bilangan asam dan warna dan tidak berpengaruh nyata terhadap aroma, rasa dan tekstur. Perlakuan terbaik didapatkan pada perlakuan E (penambahan sari bayam merah 16%) dengan nilai aktivitas antioksidan (59,32%), kadar air (9,11%), kadar abu (2,82%), kadar protein (13,34%), kadar lemak (3,78%), kadar karbohidrat (71,81%), bilangan asam (1,96%), warna (3,45), aroma (3,20), rasa (3,95), dan tekstur (3,60).

**Kata kunci-** aktivitas antioksidan, bayam merah, karakteristik, mie kering, MOCAF

# Effect Of The Addition Of Red Spinach Juice To The Characteristics Of Dry Noodles Mixed Wheat Flour And MOCAF (*Modified Cassava Flour*)

Juliana Marliza, Fauzan Azima, Ismed

## ABSTRACT

This study was aimed to determine the effect of adding red spinach juice to the characteristics of dry noodles mixed with wheat flour and MOCAF flour and to find out the best formulation for adding red spinach juice to the level of acceptance and quality of dry noodles mixed with wheat flour and MOCAF flour. The research method used was a completely randomized design (CRD) with 5 treatments and 3 replications, namely the addition of red spinach extract 0%, 10%, 12%, 14% and 16%. The data obtained were analyzed using ANOVA followed by the DNMRT test at the 5% level. The results showed that the addition of red spinach juice had a significant effect on antioxidant activity, water content, ash content, protein, carbohydrates, acid number and color. The best treatment was obtained in treatment E (addition of 16% red spinach juice) with antioxidant activity value (59.32%), water content (9.11%), ash content (2.82%), protein content (13.34%), fat content (3.78%), carbohydrate content (71.81%), acid number (1.96%), color (3.45), aroma (3.20), taste (3.95) and texture (3.60).

**Keywords :** *antioxidant activity, red spinach, characteristics, dry noodles, MOCAF*

