

**PENGARUH PENAMBAHAN TEPUNG PORANG
(*Amorphophallus muelleri* B.) TERHADAP KARAKTERISTIK
MI BASAH DARI CAMPURAN TEPUNG UBI JALAR UNGU
(*Ipomoea batatas* L.) DAN TERIGU**

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Pengaruh Penambahan Tepung Porang (*Amorphophallus muelleri* B.) terhadap Karakteristik Mi Basah dari Campuran Tepung Ubi Jalar Ungu (*Ipomoea batatas* L.) dan Terigu

Annisa Anggraini, Novelina, Hasbullah

ABSTRAK

Tujuan dari penelitian ini untuk mengetahui pengaruh penambahan tepung porang terhadap karakteristik mi basah tepung ubi jalar ungu yang dihasilkan dan untuk mengetahui tingkat penambahan tepung porang yang tepat sehingga menghasilkan mi basah dengan karakteristik yang terbaik dan disukai panelis. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbedaan penambahan tepung porang 0%, 2%, 4%, 6% dan 8%) dan 3 ulangan. Hasil penelitian menunjukkan perbedaan penambahan tepung porang yang ditambahkan ke adonan mi memberikan pengaruh nyata terhadap daya serap air, elastisitas, warna, kadar air, kadar abu, kadar protein, kadar lemak, karbohidrat, kadar serat kasar dan nilai organoleptik tekstur namun tidak berpengaruh nyata terhadap aktivitas antioksidan, nilai organoleptik warna, rasa dan aroma. Berdasarkan tingkat penerimaan panelis terhadap mi basah, perlakuan terbaik adalah perlakuan C dengan penambahan tepung porang 4% dengan daya serap air 100,42%, elastisitas 13,81%, warna 27,88%, kadar air 64,11%, kadar abu 2,82%, kadar protein 1,93%, kadar lemak 1,31%, karbohidrat 29,67%, serat kasar 4,67%, aktivitas antioksidan 40,20%, nilai organoleptik warna 3,73 (suka), aroma 3,07 (biasa), rasa 3,13 (biasa) dan tekstur 3,93 (suka).

Kata Kunci : tepung porang, mi basah, karakteristik, ubi jalar ungu

The Effect of Addition Porang Flour (*Amorphophallus muelleri* B.) on the Characteristics of Wet Noodles from Mixed Purple Sweet Potato Flour (*Ipomoea batatas* L.) and Wheat

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ABSTRACT

This research aimed to determine the effect of adding porang flour on the characteristic of wet noodles from purple sweet potato flour and to determine appropriate addition of porang flour to produce wet noodles with the best characteristics and acceptance rate from panelists. This research using Completely Randomized Design (CRD) with 5 treatments (differences in the addition of porang flour 0%, 2%, 4%, 6%, 8%) and 3 replications. The results showed that the difference in the addition of porang flour added to the wet noodles dough had a significant effect on water holding capacity, elasticity, color test, moisture content, ash content, protein content, fat content, carbohydrate content, crude fiber content, and organoleptic texture but had no significant effect on antioxidant activity, organoleptic color, taste and aroma. Based on the level of panelist acceptance of the wet noodles, the best treatment C with the addition of 4% porang flour with a water holding capacity 100,42%, elasticity 13,81%, color test 27,88%, moisture content 64,11%, ash content 2,82%, protein content 1,93%, fat content 1,31%, carbohydrate content 29,67%, crude fiber content 4,67%, antioxidant activity 40,20%, organoleptic color 3,73 (likes), aroma 3,07 (neutral), taste 3,13 (neutral) and texture 3,93 (likes).

Keywords : porang flour, wet noodles, characteristic, sweet potato

