

**PENGARUH PENAMBAHAN TEPUNG GLUKOMANAN
TERHADAP KARAKTERISTIK MI BASAH DARI MOCAF
(*Modified Cassava Flour*) DAN TEPUNG KACANG HIJAU
(*Vigna radiata*)**

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*Sebagai Salah Satu Syarat untuk Memperoleh
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ABSTRAK

Glukomanan merupakan senyawa hasil ekstraksi dari umbi porang. Senyawa ini dapat dijadikan sebagai bahan tambahan makanan alami untuk memperbaiki tekstur pada produk pangan. Penelitian ini dilakukan dengan tujuan untuk melihat pengaruh penambahan tepung glukomanan terhadap karakteristik mi basah dari MOCAF dan tepung kacang hijau. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan penambahan tepung glukomanan sebanyak 0%, 0,5%, 1%, 1,5%, dan 2% dan 3 kali ulangan. Pengamatan yang dilakukan antara lain daya serap air, *cooking loss*, elastisitas, kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat *by difference*, angka lempeng total, dan uji organoleptik terhadap warna, aroma, tekstur, dan rasa. Hasil analisis sidik ragam menunjukkan penambahan tepung glukomanan berpengaruh nyata terhadap daya serap air, *cooking loss*, elastisitas, kadar air, kadar abu, dan kadar karbohidrat *by difference*. Dari hasil penelitian didapatkan perlakuan terbaik yaitu dengan penambahan tepung glukomanan 2% berdasarkan karakteristik daya serap air (176,66%), *cooking loss* (7,00%), elastisitas (19,46%), kadar air (47,62%), kadar abu (2,76%), kadar protein (8,08%), kadar lemak (0,57%), dan kadar karbohidrat *by difference* (40,57%), serta penilaian panelis terhadap warna 3,10 (biasa), aroma 3,05 (biasa), tekstur 3,60 (suka), dan rasa 3,30 (biasa).

Kata Kunci: MOCAF, tepung kacang hijau, glukomanan, mi basah, karakteristik

EFFECT OF ADDITION OF GLUCOMANNAN FLOUR TO CHARACTERISTICS OF WET NOODLES FROM MOCAF (*Modified Cassava Flour*) AND MUNG BEAN FLOUR (*Vigna radiata*)

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ABSTRACT

Glucomannan is a compound extracted from porang tubers. This compound can be used as a natural food additive to improve the texture of food products. This research aimed to determine the effect of adding glucomannan flour to the characteristics of wet noodles from MOCAF and mung bean flour. The experimental design used in this study was a completely randomized design with 5 treatments adding glucomannan flour as much as 0%, 0.5%, 1%, 1.5%, and 2% and 3 replications. Observations made included water absorption, cooking loss, elasticity, water content, ash content, protein content, fat content, carbohydrate content by difference, total plate number, and organoleptic tests for color, aroma, texture, and taste. The results of the analysis of variance showed that the addition of glucomannan flour had a significant effect on water absorption, cooking loss, elasticity, water content, ash content, and by difference carbohydrate content. From the research results, the best treatment was obtained by adding 2% glucomannan flour based on the characteristics of water absorption (176.66%), cooking loss (7.00%), elasticity (19.46%), water content (47.62%), ash content (2.76%), protein content (8.08%), fat content (0.57%), and carbohydrate content by difference (40.75%), as well as panelists assessment of color 3.10 (normal), aroma 3.05 (normal), texture 3.60 (like), and taste 3.30 (normal).

Keywords: MOCAF, mung bean flour, glucomannan, wet noodles, characteristics