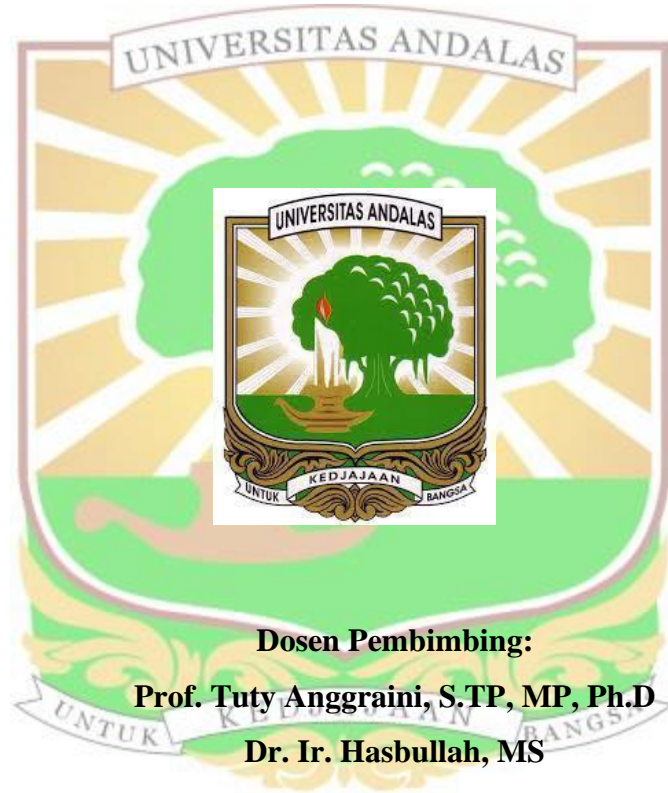


**PENGARUH PENAMBAHAN BUBUK BUNGKIL KELAPA
TERHADAP KARAKTERISTIK MIE KERING MOCAF (*Modified
Cassava Flour*)**

ATIKAH ADZRA ADILLA

1811122024



Dosen Pembimbing:

Prof. Tuty Anggraini, S.TP, MP, Ph.D

Dr. Ir. Hasbullah, MS

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Skripsi

***Sebagai Salah Satu Syarat untuk Memperoleh
Gelar Sarjana Teknologi Pertanian***

**FAKULTAS TEKNOLOGI PERTANIAN
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Pengaruh Penambahan Bubuk Bungkil Kelapa Terhadap Karakteristik Mie Kering Mocaf (*Modified Cassava Flour*)

Atikah Adzra Adilla, Tuty Anggraini, Hasbullah

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk bungkil kelapa (BBK) terhadap karakteristik mie kering Mocaf. Rancangan percobaan yang digunakan pada penelitian ini adalah Rancangan Acak Lengkap dengan 5 perlakuan dan 3 ulangan. Perlakuan pada penelitian ini adalah perbedaan penambahan BBK yang ditambahkan pada mie kering. Konsentrasi BBK yang digunakan adalah tanpa penambahan BBK, penambahan 5% BBK, penambahan 10% BBK, penambahan 15% BBK, penambahan 20% BBK. Pengamatan yang dilakukan diantaranya daya serap air, elastisitas, kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat, dan uji organoleptik terhadap warna, aroma, tekstur dan rasa. Perlakuan terbaik yang terpilih pada penelitian ini yaitu perlakuan D (penambahan 15% BBK) dengan karakteristik daya serap air (129,59%), elastisitas (10,93%), kadar air (5,73%), kadar abu (2,98%), kadar protein (7,50%), kadar lemak (3,07%), kadar karbohidrat (80,71), dan kadar serat kasar (9,01%). Nilai sensori terhadap warna 3,75 (suka), aroma 4,05 (suka), tekstur 3,70 (suka) dan rasa 3,85 (suka).

Kata kunci : bubuk bungkil kelapa, mie kering, karakteristik mie, Mocaf

The Effect of Addition Coconut Oilcake Powder on the Characteristics of Mocaf (*Modified Cassava Flour*) Dry Noodles

Atikah Adzra Adilla, Tuty Anggraini, Hasbullah

ABSTRACT

This study aim to determined the effect of addition coconut oilcake powder (COP) on characteristics of Mocaf dry noodles. The experimental design used in this study was a completely randomized design with 5 treatments and 3 replications. The treatment in this study was the difference in the addition of COP which was added to dry noodles. The concentration of COP used was without the addition of COP, the addition of 5% COP, the addition of 10% COP, the addition of 15% COP, the addition of 20% COP. Observations done include water absorption, elasticity, moisture content, ash content, protein content, fat content, carbohydrate content, crude fiber content, and organoleptic tests on color, aroma, texture and taste. The best treatment chosen in this study was treatment D (addition of 15 COP) with the characteristics of water absorption (129,59), elasticity (10,93%), water content (5,73%), ash content (2,98%), protein content (7,50%), fat content (3,07%), carbohydrate content (80,71), dan crude fiber content (9,01%). Sensory value to color 3,75 (likes), aroma 4,05 (likes), texture 3,70 (likes) and taste 3,85 (likes).

Keywords :Coconut oilcake powder, dry noodles, characteristics noodles, Mocaf