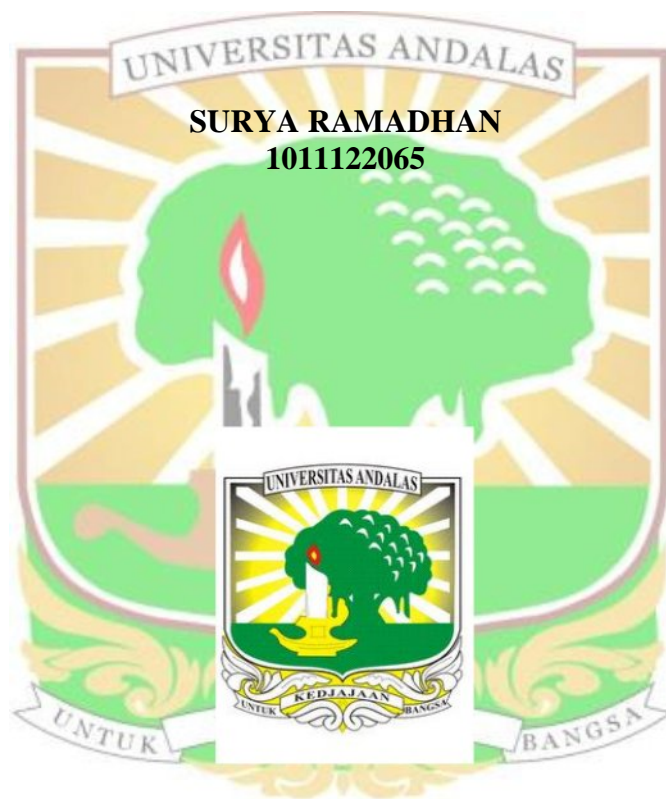


**PENGARUH PERBANDINGAN TEPUNG TERIGU  
DENGAN TEPUNG REBUNG TERHADAP KARAKTERISTIK  
MI BASAH**



**FAKULTAS TEKNOLOGI PERTANIAN  
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# Pengaruh Perbandingan Tepung Terigu dengan Tepung Rebung Terhadap Karakteristik Mi Basah

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## ABSTRAK

Tepung rebung adalah pengolahan rebung hasil fermentasi spontan menjadi bubuk dengan ukuran 60 mesh. Penelitian ini bertujuan untuk mengetahui pengaruh tingkat perbandingan tepung terigu dan tepung rebung terhadap karakteristik mi basah yang dihasilkan serta mengetahui tingkat penerimaan panelis pada uji organoleptik mi basah yang dihasilkan. Penelitian ini menggunakan RAL (Rancangan Acak Lengkap) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan yaitu perbandingan antara tepung terigu dengan tepung rebung masing-masing ; A (100%:0%), B (95% : 5%), C (90% : 10%), D (85% : 15%), E (80% : 20%). Data pengamatan dianalisis dengan Anova dan uji lanjut dengan uji DNMRT (*Duncan New Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perbandingan tepung terigu dengan tepung rebung berpengaruh nyata terhadap kadar air (meningkat), kadar karbohidrat (menurun), kadar serat (meningkat), tetapi tidak berpengaruh nyata terhadap kadar abu dan kadar lemak. Produk terbaik yaitu produk C (90% : 10%) dengan tingkat penerimaan panelis dengan nilai rata-rata rasa (3,6), tekstur (3,7), aroma (3,5), warna (3,8) dan memiliki kandungan gizi dengan kadar air (63,52%), kadar protein (4,87%), kadar abu (0,66%), kadar lemak (0,83%), kadar karbohidrat (30,61%), dan kadar serat kasar (3,22%).

*Kata kunci* - karakteristik mutu, mi basah, tepung rebung, tepung terigu



# The Effect of Ratio Between Wheat Flour With Bamboo Shoot Flour on Undried Noodle Characteristic

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## ABSTARCT

Flour shoots are spontaneously fermented bamboo shoot processing into powder with a size of 60 mesh. This research aims to understand the effect of the comparison wheat flour and bamboo shoot flour on the characteristics of a wet noodle produced as well as determine the level of acceptance of the panelists on the organoleptic test produced a wet noodle. This research had been performed using the completely randomized design with 5 treatments and 3 repetition. The treatment used is the ratio between wheat flour with flour bamboo shoot each ; A (100%:0%), B (95% : 5%), C (90% : 10%), D (85% : 15%), E (80% : 20%). Data were analyzed with ANOVA and a further test with DNMRT test (Duncan's New Multiple Range Test) at the 5% significance level. The results showed that the ratio of flour with flour shoots significant effect on water content (increased), carbohydrate levels (decreased), fiber content (increase), but no significant effect on ash content and fat content. The best product is the product C (90%: 10%) with the level of acceptance of the panelists with the average value of flavor (3.6), texture (3.7), aroma (3.5), color (3.8) and has the nutrient content of the water content (63.52%), protein content (4.87%), ash content (0.66%), fat content (0.83%), carbohydrate (30.61%), and levels of crude fiber (3.22%).

*Keywords* - quality characteristics, wet noodles, bamboo shoots flour, wheat flour

