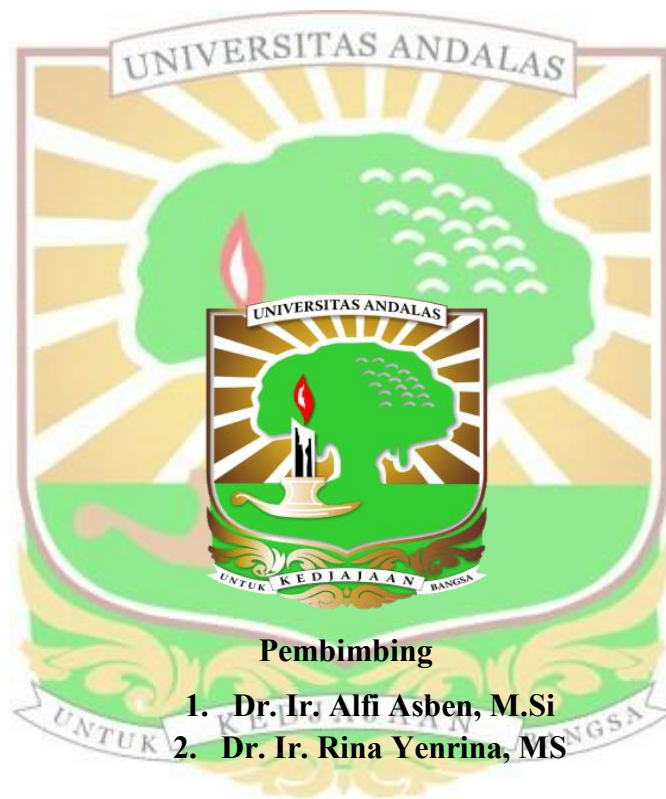


**PENGARUH TINGKAT PENCAMPURAN PATI RESISTEN  
SAGU (*METROXYLON SP.*) DAN TEPUNG TERIGU  
TERHADAP KARAKTERISTIK MI KERING SAGU**

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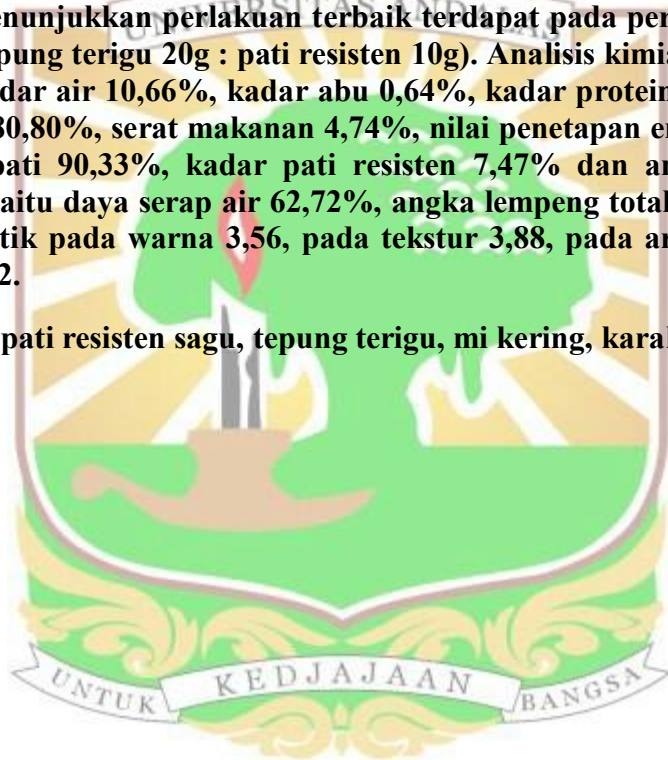
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## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan pati resisten sagu yang tepat terhadap mi kering sagu yang dihasilkan dan mengetahui jumlah penambahan pati resisten sagu terhadap karakteristik mi kering sagu. Metode penelitian yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap dengan 5 perlakuan 3 ulangan. Data yang diperoleh dianalisis statistik dengan ANOVA, dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf 5%. Pengamatan analisis kimianya meliputi uji kadar air, kadar abu, kadar protein, kadar karbohidrat, serat makanan, nilai penetapan energi, daya cerna pati, kadar pati resisten untuk perlakuan terbaik dan pengamatan analisis fisiknya meliputi daya serap air, angka lempeng total serta uji organoleptik. Hasil pengujian menunjukkan perlakuan terbaik terdapat pada perlakuan C (pati sagu 70 g : tepung terigu 20g : pati resisten 10g). Analisis kimianya mi kering sagu yaitu kadar air 10,66%, kadar abu 0,64%, kadar protein 6,40%, kadar karbohidrat 80,80%, serat makanan 4,74%, nilai penetapan energi 341,38%, daya cerna pati 90,33%, kadar pati resisten 7,47% dan analisis fisik mi kering sagu yaitu daya serap air 62,72%, angka lempeng total  $7,6 \times 10^3$  serta uji organoleptik pada warna 3,56, pada tekstur 3,88, pada aroma 3,28, dan pada rasa 3,52.

**Kata Kunci :** pati resisten sagu, tepung terigu, mi kering, karakteristik.



## ABSTRACT

This research aims to determine the effect on addition sago resistant starch (*Metroxylon sp.*) appropriately towards sago dried noodles that produced and to determine additional amount of the sago resistant starch on characteristics of sago dried noodles. The method in this research was completely randomized design (CRD) with 3 repetitions and 5 treatments. Data analyzed statistically by ANOVA, then continued by Duncan's New Multiple Range Test (DNMRT) at 5% level. The chemical observation were moisture content, ash content, protein content, carbohydrate content, dietary fiber content, value determination of energy, digestibility of starch, resistant starch for the best treatment. The physical observation were water absorption, total plate count and organoleptic test. The results showed the best treatment was treatment C (70g sago starch: 20g wheat flour: 10g resistant starch). The chemical analysis of sago dried noodles were moisture content (10.66%), ash content (0.64%), protein content (6.40%), carbohydrate content (80.80%), dietary fiber (4.74%), value determination of energy (341.38%), digestibility of starch (90.33%), resistant starch content (7.47%) and the physical analysis of sago dried noodles were water absorption (62.72%), total plate count ( $7.6 \times 10^3$ ), and the organoleptic test on the color (3.56), texture (3.88), aroma (3.28), and taste (3.52).

**Keywords :** sago resistant starch, wheat flour, dried noodles, characteristics.

