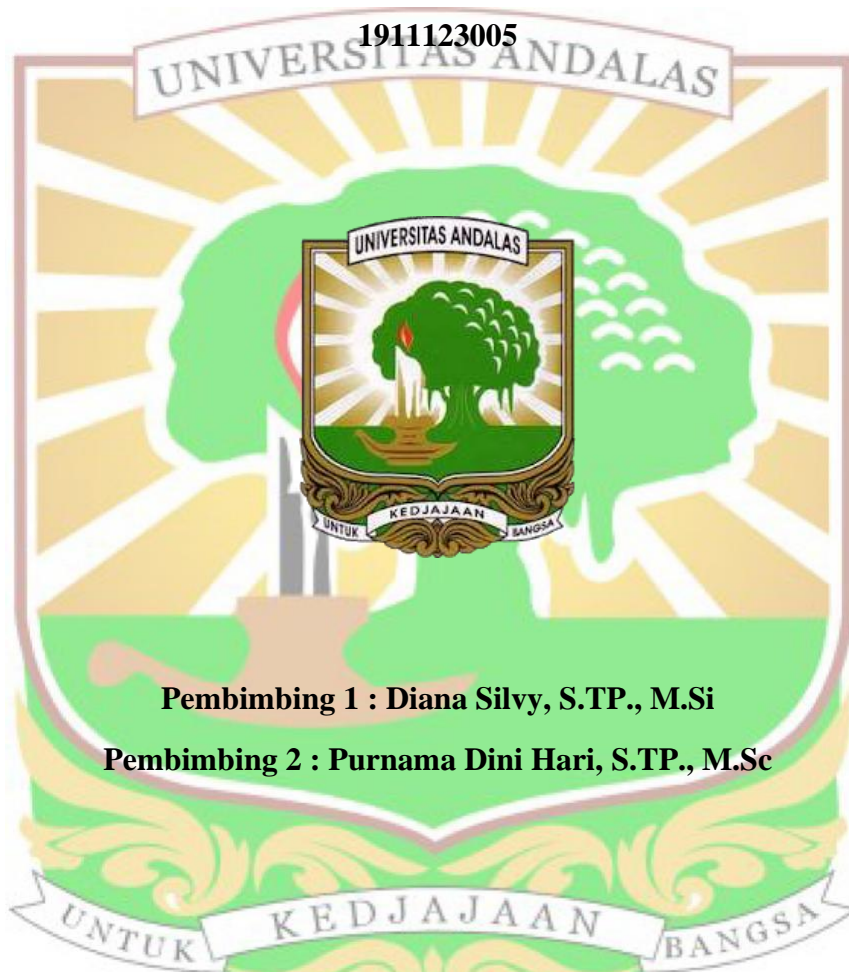


**PENGARUH PENAMBAHAN *PUREE* UMBI BIT (*Beta vulgaris* L)
TERHADAP KARAKTERISTIK MI KERING BERBAHAN DASAR TEPUNG
TERIGU DENGAN SUBSTITUSI TEPUNG SORGUM (*Sorghum bicolor* (L)
Moench)**

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Pengaruh Penambahan *Puree* Bit (*Beta vulgaris* L) terhadap Karakteristik Mi Kering Berbahan Tepung Terigu dengan Substitusi Tepung Sorgum (*Sorghum bicolor* (L) Moench)

Fadhillawati Fri Asma, Diana Silvy, Purnama Dini Hari

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan puree umbi bit terhadap karakteristik mie kering berbahan tepung terigu dengan substitusi tepung sorgum. Desain penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali pengulangan. Perlakuan yang dilakukan dalam penelitian ini adalah A (Kontrol), B (Penambahan *puree* umbi bit 3%), C (Penambahan *puree* umbi bit 6%), D (Penambahan *puree* umbi bit 9%), dan E (Penambahan *puree* umbi bit 12%). Data yang diperoleh dalam penelitian dilakukan analisis statistik oleh ANOVA kemudian dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada level 5%. Hasil penelitian menunjukkan bahwa *puree* bit berpengaruh signifikan terhadap kadar air, kadar abu, kadar protein, kadar lemak, kandungan karbohidrat, aktivitas antioksidan, warna, daya serap air dan elastisitas. Perlakuan terbaik berdasarkan sifat fisik, kimia, dan organoleptik adalah perlakuan E (penambahan *puree* 12%) dengan kadar air 8,89%, kadar abu 2,83%, kadar protein 13,58%, kadar lemak 2,80%, kadar karbohidrat 71,89%, elastisitas 57,27%, daya serap air 153,33%, warna 78,57°hue (kuning-merah) dan angka lempeng total $7,9 \times 10^4$ CFU/g, warna analisis organoleptik 4,65 (suka), aroma 4,15 (suka), tekstur 4,30 (suka), dan rasa 3,90 (biasa).

Kata kunci – karakteristik, mie kering, *puree* umbi bit, tepung sorgum

The Effect of Addition *Beetroot Puree* (*Beta vulgaris L*) on the Characteristics of Dry Noodles Made from Wheat Flour with Sorghum Flour Substitution (*Sorghum bicolor (L) Moench*)

Fadhillawati Fri Asma, Diana Silvy, Purnama Dini Hari

ABSTRACT

This study aims to determine the effect of adding beet tuber puree on the characteristics of dry noodles from wheat flour with sorghum flour substitution. This research used Complete Randomized Design (CRD) with 5 treatments and 3 replications. The treatments carried out in this study were A (Control), B (Addition of beet tuber puree 3%), C (Addition of beet tuber puree 6%), D (Addition of beet tuber puree 9%), and E (Addition of beet tuber puree 12%). The data obtained in the study were carried out statistical analysis by ANOVA then continued with the analysis of Duncan's New Multiple Range Test (DNMRT) at the level of 5%. The results showed that beet puree had a significant effect on water content, ash content, protein content, fat content, carbohydrate content, antioxidant activity, color, and elasticity. Based on physical, chemical, and organoleptic on receipt of the dry noodles, the best is dry noodle with addition of E (addition of puree 12%) with moisture content of 8.89%, ash content of 2.83%, protein content of 13.58%, fat content of 2.80%, carbohydrate content of 71.89%, elasticity of 57.27%, water absorption capacity (153,33%), value of 78.57 °hue (yellow-red) and total plate count of $7,9 \times 10^4$ CFU/g, organoleptic analysis color 4.65 (like), aroma 4.15 (like), texture 4.30 (like), and taste 3.90 (neutral).

Keywords – characteristics, dry noodles, *beet tuber puree*, sorghum flour

