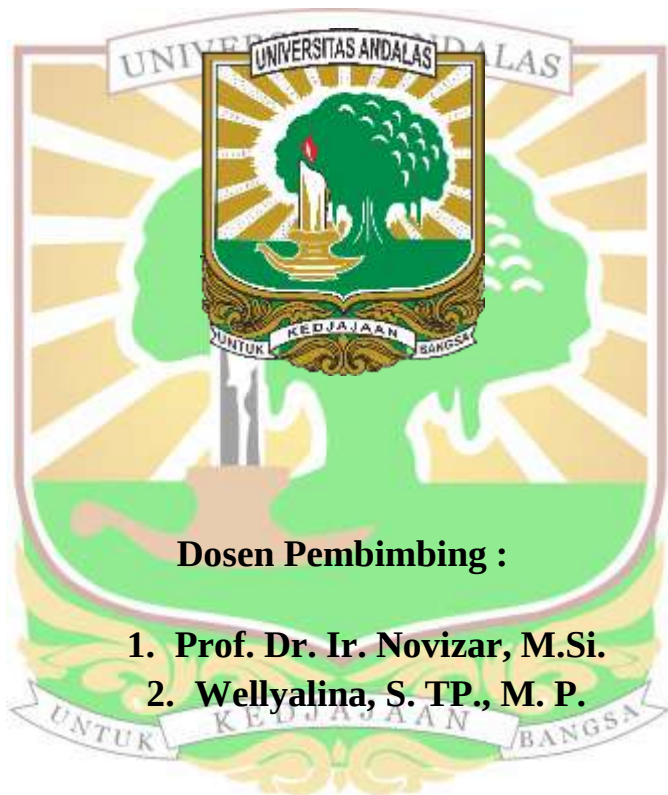


**PENGARUH PROPORSI TEPUNG IKAN RINUAK (*Psilopsis*
sp.) TERHADAP KANDUNGAN GIZI DAN SIFAT
ORGANOLEPTIK MI KERING BERBASIS MOCAF**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh proporsi tepung ikan rinuak (*Psilopsis* sp.) terhadap kandungan gizi dan sifat organoleptik mi kering berbasis mocaf. Tepung ikan rinuak dipilih karena memiliki kandungan protein tinggi yang diharapkan dapat meningkatkan nilai gizi produk mi kering. Rancangan penelitian yang digunakan adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis Of Varians (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perlakuan terbaik berdasarkan analisis kimia, fisik, mikrobiologi dan organoleptik adalah perlakuan E (Tepung Ikan Rinuak 15%) dengan nilai rata-rata kadar air (10,27%), kadar abu (3,31%), kadar abu tidak larut dalam asam (0,0371%), kadar protein (11,54%), kadar lemak (2,04%), kadar karbohidrat (72,85%), kekerasan (200,58 N/cm²), dan ALT (2,13 x 10⁴ CFU/g) dan organoleptik dengan skor warna 3,48 (suka) aroma 2,80 (normal), rasa 2,84 (normal) dan tekstur 3,04 (normal).

Kata kunci: mocaf; mi kering; tepung ikan rinuak



THE EFFECT OF RINUAK FISH FLOUR (*Psilopsis* sp.) ON THE NUTRITIONAL CONTENT AND ORGANOLEPTIC PROPERTIES OF MOCAF BASED DRIED NOODLES

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ABSTRACT

This study aimed to determine the effect of rinuak fish meal (*Psilopsis* sp.) proportion on the nutritional content and organoleptic properties of mocaf-based dried noodles. Rinuak fish flour was selected due to its high protein content, which is expected to enhance the nutritional value of dried noodle products. The experimental design used was a completely randomized design (CRD) with 5 treatments and 3 replications. The data were analyzed statistically using Analysis of Variance (ANOVA) and followed by Duncan's New Multiple Range Test (DNMRT) at the 5% significance level. The results showed that the best treatment based on chemical, physical, and microbiological analysis was treatment E (15% Rinuak Fish Flour) with average values of moisture content (10.27%), ash content (3.31%), acid-insoluble ash content (0,0371%), protein content (11.54%), fat content (2.04%), carbohydrate content (72.85%), hardness (200,58 N/cm²), and TPC ($2,13 \times 10^4$ CFU/g), while the best treatment based on organoleptic evaluation was E (Rinuak Fish Flour 9%) with color score 3,48 (like), aroma 2,80 (normal), taste 2,84 (normal), and texture 3,04 (normal).

Key word: dried noodles; mocaf; rinuak fish flour

