

PENGARUH FORMULASI MOCAF (*Modified cassava flour*), TEPUNG TEMPE, DAN TEPUNG TERIGU TERHADAP KARAKTERISTIK MI KERING



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PENGARUH FORMULASI MOCAF (*Modified cassava flour*), TEPUNG TEMPE, DAN TEPUNG TERIGU TERHADAP KARAKTERISTIK MI KERING

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh pencampuran mocaf, tepung tempe, dan tepung terigu terhadap karakteristik mi kering serta untuk mengetahui pencampuran terbaik mocaf, tepung tempe, dan tepung terigu. 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 adalah pencampuran mocaf, tepung tempe, dan tepung terigu yaitu pada perlakuan C (mocaf 40%, tepung tempe 10%, dan tepung terigu 50%) dengan nilai rata-rata daya serap air (138,63%), elastisitas (8,25%), kadar air (10,02%), kadar abu (2,21%), kadar abu tidak larut asam (0,015%), kadar lemak (1,82%), kadar protein (11,07%), kadar karbohidrat (74,88%), kadar serat kasar (1,33%), kadar aw (0,553), ALT ($5,2 \times 10^5$ CFU/g), dan skor organoleptik warna (3,75), aroma (3,7), rasa (3,75), dan tekstur (3,85)

Kata kunci : mi kering, mocaf, tepung tempe

EFFECT OF FORMULATION OF MOCAF (*Modified cassava flour*), TEMPE FLOUR, AND WHEAT FLOUR ON THE CHARACTERISTICS OF DRY NOODLES

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ABSTRACT

This study aims to determine the effect of mixing mocaf, tempe flour, and wheat flour on the characteristics of dry noodles and to determine the best mixing of mocaf, tempe flour, and wheat flour. The research design used was a complete randomized design (CRD) with 5 treatments and 3 replicates. The research data were statistically analyzed using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DNMRT) analysis at the 5% level. The results showed that the best treatment was mixing mocaf, tempe flour, and wheat flour, namely in treatment C (mocaf 40%, tempe flour 10%, and wheat flour 50%) with an average value of water absorption (138.63%), elasticity (8.25%), moisture content (10.02%), ash content (2.21%), acid insoluble ash content (0.015%), fat content (1.82%), protein content (11.07%), carbohydrate content (74.88%), crude fiber content (1.33%), aw content (0.553), ALT (5.2 x 10⁵ CFU/g), and organoleptic scores for color (3.75), aroma (3.7), taste (3.75), and texture (3.85).

Keywords: dry noodles, mocaf, tempe flour