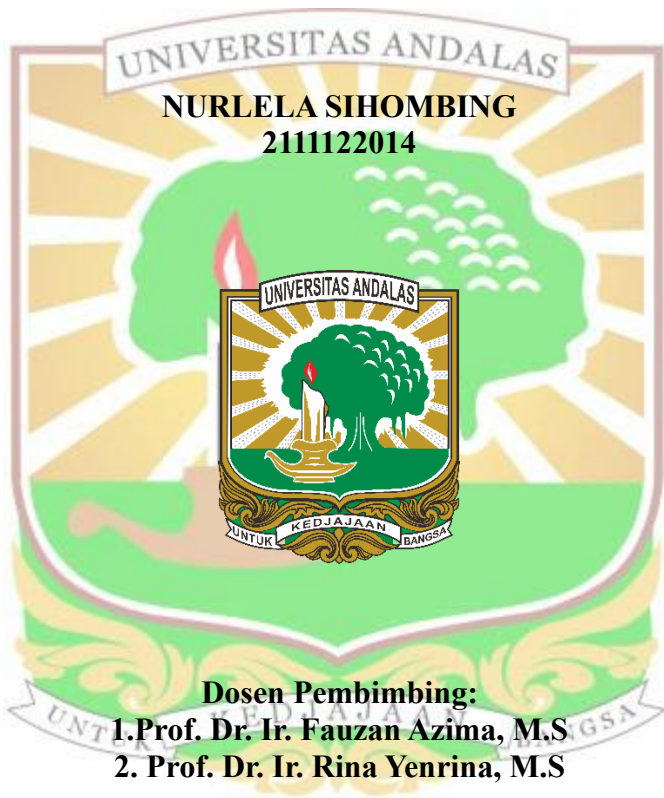


**PENGARUH PERBANDINGAN TEPUNG MOCAF
DAN LABU KUNING YANG DIPERKAYA
DENGAN PROTEIN DARI TEPUNG IKAN
LAYANG TERHADAP KARAKTERISTIK MI
KERING**



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**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2025**

Pengaruh Perbandingan Tepung Mocaf dan Labu Kuning yang Diperkaya dengan Protein dari Tepung Ikan Layang terhadap Karakteristik Mi Kering

Nurlela Sihombing, Fauzan Azima, Rina Yenrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung mocaf dan tepung labu kuning yang diperkaya dengan protein dari tepung ikan layang terhadap karakteristik fisik, kimia, mikrobiologi, dan sensori mi kering serta menentukan formulasi yang terbaik. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan dengan rasio tepung mocaf : tepung labu kuning (A: 100 g : 0 g, B: 93 g : 7 g, C: 86 g : 14 g, D: 79 g : 21 g, E: 72 g : 28 g) yang masing masing diulang tiga kali. Data dianalisis menggunakan uji DNMRT taraf 5%. Hasil menunjukkan bahwa perbandingan tepung mocaf dan tepung labu kuning berpengaruh nyata terhadap daya serap air, elastisitas, warna, kadar air, kadar abu total, kadar abu tidak larut asam, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, aktivitas antioksidan, nilai energi, dan sensori tekstur mi kering. Perlakuan terbaik adalah perlakuan D (79 g tepung mocaf : 21 g tepung labu kuning) dengan daya serap air 83%, elastisitas 25%, warna dengan nilai °Hue 50,81, kadar air 12,41%, kadar abu total 4,06%, kadar abu tidak larut asam 0,023%, kadar protein 20,90%, kadar lemak 1,38%, kadar karbohidrat 61,24%, serat kasar 1,64%, aktivitas antioksidan 41,89% dalam 1000 ppm, energi 451,68 kkal/100g, angka lempeng total $3,3 \times 10^5$ CFU/g, sensori warna 3,52 (biasa), sensori aroma 3,36 (biasa), sensori tekstur 3,28 (biasa), dan sensori rasa 3,28 (biasa).

Kata kunci : mi kering, tepung ikan layang, tepung labu kuning, tepung mocaf

The Effect of the Comparison of Mocaf Flour and Pumpkin Enriched with Protein from Flying Fish Flour on the Characteristics of Dry Noodles

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ABSTRACT

This study aims to determine the effect of the ratio of mocaf flour and yellow pumpkin flour enriched with protein from flying fish flour on the physical, chemical, microbiological, and sensory characteristics of dried noodles and to determine the best formulation. This study used a completely randomized design (CRD) with five treatments of mocaf flour : pumpkin flour ratios (A: 100 g : 0 g, B: 93 g : 7 g, C: 86 g : 14 g, D: 79 g : 21 g, E: 72 g : 28 g), each repeated three times. The data were analyzed using the DNMRT test at a 5% level. The results showed that the ratio of mocaf flour and pumpkin flour had a significant effect on water absorption, elasticity, color, moisture content, total ash content, acid-insoluble ash content, protein content, fat content, carbohydrate content, crude fiber content, antioxidant activity, energy value, and sensory texture of dry noodles. The best treatment was treatment D (79 g mocaf flour : 21 g pumpkin flour) with water absorption of 83%, elasticity of 25%, color with a °Hue value of 50,81, moisture content of 12,41%, total ash content of 4,06%, acid-insoluble ash content of 0,023%, protein content of 20,90%, fat content of 1,38%, carbohydrate content of 61,24%, crude fiber of 1,64%, antioxidant activity of 41,89% in 1000 ppm, energy of 451,68 kcal/100g, total plate count $3,3 \times 10^5$ CFU/g, sensory color 3,52 (neutral), sensory aroma 3,36 (neutral), sensory texture 3,28 (neutral), and sensory taste 3,28 (neutral).

Keywords: dried noodles, flying fish flour, mocaf flour, pumpkin flour