

**PENGARUH PERBANDINGAN TEPUNG KOMPOSIT
DENGAN TEPUNG UBI JALAR UNGU (*Ipomoea batatas L*)
TERHADAP KARAKTERISTIK MI KERING**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung ubi jalar ungu (*Ipomoea Batatas L*). Terhadap karakteristik mi kering komposit tepung terigu dan tepung kacang merah. Rancangan yang digunakan pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Analisis data menggunakan ANOVA dan uji lanjut dengan analisis Duncan's New Multiple Range Tes (DNMRT) pada taraf 5%. Perlakuan yang digunakan pada penelitian ini yaitu kombinasi campuran tepung komposit dan tepung ubi jalar ungu dengan perbandingan perlakuan A (100 : 0%), B (90 : 10%), C (80 : 20%), D (70 : 30%), E (60 : 40%). Hasil penelitian ini berpengaruh nyata pada taraf 5% terhadap karakteristik kimia dan organoleptik mikering yang dihasilkan. Perlakuan terbaik diperoleh pada perlakuan E (substitusi dengan tepung ubi jalar ungu 40%), dengan karakteristik kadar air 11,96%, kadar abu 3,45%, kadar protein 13,90%, kadar lemak 3,10%, kadar karbohidrat 69,07%, dan aktifitas antioksidan 55,09%. Nilai organoleptik yang diperoleh yaitu aroma 4,00 (suka), rasa 3,75 (suka), tekstur 3,70 (suka).

Kata kunci : mi kering, substitusi, tepung ubi jalar ungu

THE EFFECT OF COMPOSITE FLOUR COMPARISON WITH PURPLE SWEET POTATO FLOUR (*Ipomoea Batatas L*) ON THE CHARACTERISTICS OF DRY NOODLES

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ABSTRACT

This study aimed to determine the effect of purple sweet potato flour (*Ipomoea batatas L.*) addition on the characteristics of dried noodles made from a composite flour mixture of wheat flour and red kidney bean flour. The experiment was conducted using a Completely Randomized Design (CRD) with five treatments and three replications. Data were analyzed using Analysis of Variance (ANOVA), followed by Duncan's New Multiple Range Test (DNMRT) at a 5% significance level. The treatments used in this study was a combination of a mixture of composite flour and purple sweet potato flour with a treatment radio of A (100 : 0%), B (90 : 10%), C (80 : 20%), D (70 : 30%), and E (60 : 40%). The results showed that the addition of purple sweet potato flour significantly affected the chemical and organoleptic characteristics of the dried noodles at the 5% significance level. The best treatment was treatment E (40% purple sweet potato flour substitution), which produced dried noodles with moisture content of 11.96%, ash content of 3.45%, protein content of 13.90%, fat content of 3.10%, carbohydrate content of 69.07%, and antioxidant activity of 55.09%. The organoleptic evaluation showed scores of 4.00 (liked) for aroma, 3.75 (liked) for taste, and 3.70 (liked) for texture.

Keywords : dry noodles, substitution, purple sweet potato flour