

**PENGARUH PENAMBAHAN BUBUK DAUN
TURI (*Sesbania grandiflora*) TERHADAP
KARAKTERISTIK MI BASAH BERBAHAN
DASAR TEPUNG TERIGU DAN TEPUNG SUKUN**



Dosen Pembimbing :

- 1. Prof. Dr. Ir. Aisman, M.Si.**
- 2. Prof. Tuty Anggraini, S.TP, M.P, Ph.D.**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG**

2026

PENGARUH PENAMBAHAN BUBUK DAUN TURI (*Sesbania grandiflora*) TERHADAP KARAKTERISTIK MI BASAH BERBAHAN DASAR TEPUNG TERIGU DAN TEPUNG SUKUN

Fitri Kurniawati, Aisman, Tuty Anggraini

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk daun turi terhadap karakteristik mi basah berbahan dasar tepung terigu dan tepung sukun serta menentukan perlakuan terbaik. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan penambahan bubuk daun turi, yaitu 0%, 1,5%, 3%, 4,5%, dan 6% dari total bahan dasar tepung, dengan 3 kali ulangan. Hasil penelitian menunjukkan bahwa penambahan bubuk daun turi berpengaruh nyata terhadap kadar air, kadar abu, kadar protein, kadar karbohidrat, serat kasar, aktivitas antioksidan, Daya Serap Air (DSA), warna, (Angka Lempeng Total) ALT dan atribut organoleptik rasa, tetapi tidak berpengaruh nyata terhadap kadar lemak serta atribut organoleptik warna, aroma, dan tekstur. Perlakuan terbaik diperoleh pada perlakuan C (bubuk daun turi 3%) dengan karakteristik kadar air 33,93%, kadar abu 2,22%, kadar protein 7,48%, kadar lemak 4,02%, kadar karbohidrat 52,34%, serat kasar 1,44%, aktivitas antioksidan 20,36%, daya serap air 81,44%, warna dengan nilai Hue 105° kategori warna *yellow*, ALT $7,6 \times 10^4$ CFU/g, serta skor organoleptik warna 3,76 (suka), aroma 3,68 (suka), tekstur 3,72 (suka) dan rasa 3,76 (suka). Harga Pokok Produksi (HPP) mi basah berbahan tepung sukun dan tepung terigu dengan penambahan bubuk daun turi adalah sebesar R Rp 26.275,-/kg,

Kata kunci: daun turi, harga pokok produksi, mi basah, tepung sukun.

The Effect of Adding Turi Leaf Powder (*Sesbania grandiflora*) on The characteristics of Wet Noodles Made from Wheat Flour and Breadfruit Flour

Fitri Kurniawati, Aisman, Tuty Anggraini

ABSTRACT

This study aimed to determine the effect of the addition of *Sesbania grandiflora* leaf powder on the characteristics of wet noodles made from wheat flour and breadfruit flour and to determine the best treatment. The study employed a Completely Randomized Design (CRD) with five treatments consisting of different levels of *Sesbania grandiflora* leaf powder addition, namely 0%, 1.5%, 3%, 4.5%, and 6% based on the total weight of the flour, with three replications. The results showed that the addition of *Sesbania grandiflora* leaf powder had a significant effect on moisture content, ash content, protein content, carbohydrate content, crude fiber content, antioxidant activity, water absorption capacity (WAC), color, total plate count (TPC), and the sensory attribute of taste. However, it had no significant effect on fat content or the sensory attributes of color, aroma, and texture. The best treatment was obtained in treatment C (3% *Sesbania grandiflora* leaf powder), with the following characteristics: moisture content of 33.93%, ash content of 2.22%, protein content of 7.48%, fat content of 4.02%, carbohydrate content of 52.34%, crude fiber content of 1.44%, antioxidant activity of 20.36%, water absorption capacity of 81.44%, and a hue value of 105°, classified as *yellow*. The total plate count was 7.6×10^4 CFU/g, while the sensory scores for color, aroma, texture, and taste were 3.76 (liked), 3.68 (liked), 3.72 (liked), and 3.76 (liked), respectively. The production cost of wet noodles made from breadfruit flour and wheat flour with the addition of *Sesbania grandiflora* leaf powder was IDR 26.275,-/kg,

Keywords: *Sesbania grandiflora* leaf, breadfruit flour, production cost, wet noodles.