PENGARUH PERBEDAAN PENAMBAHAN ANGKAK BERAS TERHADAP KARAKTERISTIK MI KERING DARI TEPUNG TERIGU DAN TEPUNG TAPIOKA

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PADANG
2020

Pengaruh Perbedaan Penambahan Angkak Beras terhadap Karakteristik Mi Kering dari Tepung Terigu dan Tepung Tapioka

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ABSTRAK

Angkak merupakan pewarna alami yang dihasilkan oleh *Monascus purpureus*. Pada penelitian ini angkak digunakan sebagai pewarna alami pada mi kering. Penelitian ini bertujuan untuk mengetahui pengaruh perbedaan penambahan bubuk angkak terhadap karakteristik fisik, kimia dan hedonik (metode organoleptik) mi kering dan untuk mengetahui konsentrasi terbaik penambahan bubuk angkak dalam membuat mi kering. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 6 perlakuan penambahan angkak dan 3 ulangan yaitu A (0%), B (1%), C (2%), D (3%), E (4%), dan F (5%). Data dianalisis secara statistik dengan menggunakan ANOVA dan dilanjutkan dengan Duncan's New Multiple Range Test (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa perbedaan penambahan bubuk angkak berpengaruh nyata terhadap kadar abu, kadar protein, kadar lemak, kadar karbohidrat, warna, aktivitas antioksidan, angka lempeng total dan uji hedonik (warna), tetapi tidak berpengaruh nyata terhadap kadar air dan uji hedonik (aroma, rasa dan tekstur). Berdasarkan sifat fisik, kimia dan uji hedonik perlakuan terbaik adalah D (penambahan 3% bubuk angkak) dengan kadar air 9,48%, kadar abu 2,42%, kadar lemak 0,48%, kadar protein 8,45%, kadar karbohidrat *by difference* 79,16%, aktivitas antioksidan 14,73%, °Hue 33,79, lovastatin 2,52 ppm, angka lempeng total 6,9 x 10^3 cfu/g, nilai uji hedonik mi kering mentah yaitu warna 3,95 (suka), aroma 3,55 (suka), dan tekstur 4,00 (suka); dan nilai uji hedonik mi kering siap dikonsumsi yaitu warna 3,90 (suka), aroma 3,60 (suka), rasa 3,50 (suka), dan tekstur 3,65 (suka).

Kata kunci – Angkak, Pewarna alami, Mi kering, Antioksidan, Lovastatin

The Effect of Differences in Red Mold Rice (Angkak) Addition on Characteristics of Dried Noodles from Wheat Flour and Tapioca Flour

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ABSTRACT

Red mold rice **(angkak) is natural colorant produced by *Monascus purpureus*. In this research angkak used as a natural coloring agent in dried noodles. This research aims to obtain the effect of differences in addition of angkak on phisycal, chemical and hedonic (organoleptic method) characteristic of dried noodles and to obtain the best consentration of angkak addition in making dried noodles. This research used Completely Randomized Design (CRD) with 6 treatments of angkak addition and 3 replications, specifically A (0%), B (1%), C (2%), D (3%), E (4%), and F (5%). The data were analyzed atatistically by ANOVA and if significantly different it will followed by Duncan's New Multiple Range Test (DNMRT) at significant of 5%.The result showed that the differences in angkak addition had a significant effect on ash content, protein content, lipid content, carbohydrate content, color analysis, antioxidant activity, total plate count, hedonic test (color), but had non-significant effect on moisture content and hedonic test (aroma, taste, and texture). Based on phisycal, chemical and hedonic test, the best treatment was D product (3% addition of angkak powder) with 9.48% moisture content, 2.42% ash content, 0.48% lipid content, 8.45% protein content, 79.16% carbohydrate *by difference* content, 14.73% antioxidant activity, 33.79 °Hue, 2.52 ppm lovastatin, 6.9 x 10^3 cfu/g total plate count, hedonic test values for raw dried noodles were 3.95 (like) color, 3.55 (like) aroma, and 4.00 (like) texture; and hedonic test values for dried noodles that are ready for comsumption were 3.90 (like) color, 3.60 (like) aroma, 3.50 (like) taste, and 3.65 (like) texture.**

Keywords – Red mold rice (Angkak), Natural colorant, Dried noodles, Antioxidant, Lovastatin