

Pengaruh Substitusi Tepung Sukun (*Artocarpus communis*) Terhadap Tepung Terigu dalam Pembuatan Mi Kering

Deyos Labburlarwal, Diana Silvy, Neswati

ABSTRAK

Penelitian ini telah dilaksanakan di Laboratorium Fakultas Teknologi Pertanian, Universitas Andalas Padang pada bulan April sampai Juni 2015. Tujuan penelitian ini adalah untuk mengetahui karakteristik mi kering yang dibuat dengan substitusi tepung sukun terhadap tepung terigu. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan dan 3 kali ulangan. Perlakuan A (tepung terigu 100% : tepung sukun 0%), B (tepung terigu 95% : tepung sukun 5%), C (tepung terigu 90% : tepung sukun 10%), D (tepung terigu 85% : tepung sukun 15%) dan E (tepung terigu 80% : tepung sukun 20%). Data yang diperoleh dianalisis dengan sidik ragam, jika berbeda nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa substitusi tepung sukun terhadap tepung terigu dalam pembuatan mi kering memberikan pengaruh pada uji daya serap air, kadar air, kadar abu, kadar protein, kadar lemak dan kadar karbohidrat. Mi kering yang diperoleh pada perlakuan B (tepung terigu 95% : tepung sukun 5%) merupakan produk terbaik berdasarkan uji organoleptik dengan persentase warna (75%), aroma (80%), rasa (65%) dan tekstur (80%). Hasil analisa kimia uji daya serap air (201,09%), kadar air (8,63%), kadar abu (2,70%), kadar protein (14,02%), kadar lemak (0,91%) dan kadar karbohidrat (73,74%).

Keywords: Mi Kering, Tepung Sukun (*Artocarpus communis*), Tepung Terigu

The Effect of Substitution Breadfruit Flour (*Artocarpus communis*) towards wheat flour in making Dried Noodles

Deyos Labburlarwal¹, Diana Sylvi², Neswati²

¹*Alumny of Faculty of Agricultural Technology, Andalas University*

²*Faculty of Agricultural Technology, Andalas University, Kampus Limau Manis-Padang, Indonesia 25163*

ABSTRACT

This research has been carried out in the laboratory of Agricultural Technology of Faculty, the Andalas University of Padang on April until June 2015. The purpose of this research is to know the characteristics of dry noodle made with breadfruit flour substitution against wheat flour. Research using a Completely Randomized Design (CRD) with 5 treatments and 3 repetitions. The treatment A (100% wheat flour : 0% breadfruit flour), B (95% wheat flour : 5% breadfruit flour), C (90% wheat flour : 10% breadfruit flour), D (85% wheat flour : 15% breadfruit flour) and E (80% wheat flour : 20% breadfruit flour). Data were analyzed by analysis of variance, if significantly different test followed by Duncan's New Multiple Range Test (DNMRT) at 5% significance level. The results showed that the substitution of breadfruit flour against the wheat flour in making dried noodles give influence on the test water absorption, water content, ash content, protein content, fat content and carbohydrate content. Dried noodle resulting from treatment B (95% wheat flour : 5% breadfruit flour) is the best product based on sensory evaluation, includes color (75%), flavor (80%), taste (65%) and textures (80%). The results of the chemical analysis test of water absorption (201.09%), water content (8.63%), ash content (2.70%), protein content (14.02%), fat content (0.91%) and carbohydrate content (73.74%).

Keywords: Dried Noodles, Breadfruit Flour (*Artocarpus communis*), Wheat Flour

