"PENGARUH PENAMBAHAN BUBUK TEH HIJAU (*Camellia sinensis)* TERHADAP KARAKTERISTIK MIE BASAH"

NESYA ANANDIYA
1611121013

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2021

"PENGARUH PENAMBAHAN BUBUK TEH HIJAU (*Camellia sinensis)* TERHADAP KARAKTERISTIK MIE BASAH"

NESYA ANANDIYA
1611121013

Skripsi

Sebagai Salah Satu Syarat untuk Memperoleh

Gelar Sarjana Teknologi Pertanian

FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG
2021

PENGARUH PENAMBAHAN BUBUK TEH HIJAU (*Camellia sinensis*) TERHADAP KARAKTERISTIK MIE BASAH

Nesya Anandiya, Tuty Anggraini, Neswati

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan bubuk teh hijau (camellia sinensis) terhadap karakteristik mie basah. Penelitian ini menggunakan Rancangan Acak Lengkap dengan 5 perlakuan yaitu penambahan bubuk teh hijau 0%, 1%, 1,5%, 2%, dan 2,5% dengan 3 kali ulangan. Tiga perlakuan terbaik berdasarkan organoleptik diuji secara kimia. Data yang diperoleh dianalisis secara statistika dengan ANOVA (*Analysis of Variance*) dan jika berbeda nyata dilanjutkan dengan uji DNMRT (*Duncan's News Multiple Range Test*) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk teh hijau terhadap karakteristik miE basah berbeda nyata terhadap kadar air dan aktivitas antioksidan, sedangkan berbeda tidak nyata terhadap kadar abu, kadar lemak, kadar protein, kadar karbohidrat serta organoleptik warna, aroma, dan tekstur. Produk terbaik berdasarkan uji organoleptik yaitu produk B dengan bubuk teh hijau 1%.

Kata kunci : bubuk teh hijau, mie basah, Tepung Sukun

PENGARUH PENAMBAHAN BUBUK TEH HIJAU (*Camellia sinensis*) TERHADAP KARAKTERISTIK MIE BASAH

Nesya Anandiya, Tuty Anggraini, Neswati

ABSTRACT

This research aimed to study the effect of adding green tea (camellia sinensis) to wet noodles substituted by breadfruit flour (artocarpus altilis). This study used a completely randomized design with 5 treatments, namely the addition of green tea powder 0%, 1%, 1.5%, 2%, and 2.5% with 3 replications. The best product according to orgonleptic were the addition of green tea were tested chemically. The data obtained were analyzed statistically with ANOVA (Analysis of Variance) and if significantly different, continued with the DNMRT test (Duncan's News Multiple Range Test) at the 5% real level. The results showed that the addition of green tea to the characteristics of wet noodles with the substitution of breadfruit flour was significantly different on moisture content and antioxidant activity, while there was no significant difference in ash content, fat content, protein content, carbohydrate content and organoleptic color, aroma, and texture. The best product based on the organoleptic test is product B with the addition of green tea powder 1%.

Keywords : **green tea, wet noodles, breadfruit flour**