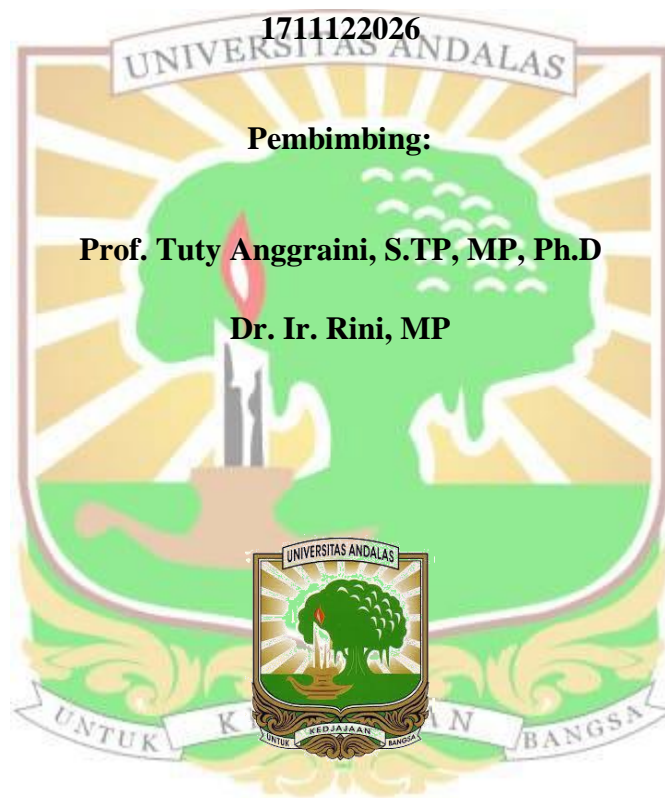


**PENGARUH PENAMBAHAN KANGKUNG TERHADAP
KARAKTERISTIK MI BASAH TEPUNG TERIGU DAN
TEPUNG PISANG**

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**PROGRAM STUDI TEKNOLOGI HASIL PERTANIAN
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UNIVERSITAS ANDALAS
PADANG
2021**

Pengaruh Penambahan Kangkung terhadap Karakteristik Mi Basah Tepung Terigu dan Tepung Pisang

Lily Novia Wardani, Tuty Anggraini, Rini

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pengaruh penambahan kangkung terhadap karakteristik fisik, kimia dan organoleptik mi basah yang berbahan dasar tepung terigu dan tepung pisang. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan lima perlakuan penambahan kangkung yaitu 0%, 5%, 10%, 15%, dan 20% (dari jumlah tepung yang digunakan) dengan tiga kali ulangan. 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 kangkung terhadap mi basah berbeda nyata terhadap daya serap air, elastisitas, kadar air, kadar serat kasar, aktivitas antioksidan, dan organoleptik warna. Penambahan kangkung terhadap mi basah tidak berbeda nyata terhadap kadar abu, kadar protein, organoleptik aroma, rasa, dan tekstur. Produk terbaik berdasarkan uji organoleptik adalah produk E yaitu mi yang ditambahkan kangkung 20% dengan karakteristik daya serap air 102,80%, elastisitas 23,33%, kadar air 64,45%, kadar abu 1,12%, kadar protein 6,2%, kadar serat kasar 2,1%, aktivitas antioksidan 35,35% dalam 1000 ppm, organoleptik warna 4,2 (suka), aroma 3,2 (biasa), rasa 3,3 (biasa), dan tekstur 3,7 (suka).

Kata Kunci: -aktivitas antioksidan, kangkung, mi basah, tepung pisang



The Effect of Addition Water Spinach on Characteristic of Wet Noodles Made by Wheat Flour and Banana Flour

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ABSTRACT

This research aimed to study the effect of adding water spinach to wet noodles made from wheat flour and banana flour. This study used a completely randomized design with 5 treatment by addition of water spinach 0%, 5%, 10%, 15%, and 20%, with 3 replication. Data obtained were analyzed with ANOVA (Analysis of Variance), and if significantly difference will continued with DNMRT (Duncan's News Multiple Range Test) at significant level of 5%. The result showed that the addition of water spinach to the wet noodles was significantly different on water holding capacity, elasticity, moisture content, crude fiber content, antioxidant activity, and organoleptic color. The addition of water spinach was no significantly different in ash content, protein content, organoleptic aroma and texture. The best product based on the organoleptic test is product D with addition 20% water spinach with characteristics water holding capacity 102,8%, elasticity 23,33%, moisture content 64,85%, ash content 1,12%, protein content 6,2%, crude fiber 2,1%, antioxidant activity 35,35% in 1000 ppm, and organoleptic color 4,2 (likes), aroma 3,2 (neutral), taste 3,3 (neutral), and texture 3,7 (likes).

Keywords - **antioxidant activity, water spinach, wet noodles, banana flour.**

