ABSTRAK

Maksud dan tujuan penelitian ini adalah untuk mengetahui pengaruh substitusi tepung terigu dengan tepung sukun dan konsentrasi tepung tempe sehingga dapat menghasilkan karakteristik mi kering yang diinginkan serta memanfaatkan sumber pangan lokal sukun sebagai bahan pensubstitusi tepung terigu dalam pembuatan mi kering.

Model rancangan percobaan yang digunakan dalam penelitian pembuatan mi kering adalah Rancangan Acak Kelompok (RAK) dengan 2 (dua) faktor. Faktor pertama teridiri dari substitusi tepung sukun yaitu 30%, 20%, dan 10% serta konsentrasi tempe sebagai faktor kedua yaitu 5%, 10% dan 15%. Respon yang dilakukan terhadap mi kering ini adalah penentuan kekerasan (tekstur), penentuan kadar air, kadar karbohidrat, dan kadar protein, warna, aroma, rasa, dan tekstur.

Hasil penelitian yang didapat bahwa substitusi tepung terigu dengan tepung sukun dan konsentrasi tepung tempe berpengaruh terhadap aroma, rasa, dan tekstur pada mi kering serta pada kadar air, kadar karbohidrat, kadar protein. Interaksi antara substitusi tepung terigu dengan tepung sukun berpengaruh terhadap rasa, tekstur, kadar air, dan kadar protein. Produk terbaik yang didapatkan yaitu pada perlakuan a2b3 (substitusi tepung sukun 20% dan konsentrasi tepung tempe 15%) dengan nilai kekerasan 0,59 mm/detik/100 g, kadar air 10% (SNI Mutu I Maks. 8%, Mutu II Maks. 11%), kadar karbohidrat 74,33%, kadar protein 12,41% (SNI Mutu II Min. 8%, Mutu I Min 11%).

Kata Kunci : Mi kering, tepung terigu, tepung sukun, tepung tempe

ABSTRACT

The purpose of this research is to know the effect of substitution of wheat flour with breadfruit flour and soybean flour concentration so that can produce the desired characteristics of dried noodles and utilize the local food resources breadfruit as a substituent ingredients of wheat flour in the making of dried noodle.

The model of experimental design used in the research of making dried noodles is Random Design Group (RAK) with 2 (two) factors, the first factor consisted of substitution of breadfruit flour that is 30%, 20%, and 10% as well as the concentration of tempe that as a second factor 5%, 10% and 15%. Pesponse conducted on dried noodles are to determination the hardness (textures), chemical response is to determinate the water content, the levels of carbohydrates, and protein, color, aroma, flavor, and texture.

The research results obtained that the substitution of wheat flour with breadfruit flour and concentration of soybean flour affect flavors, taste, and texture of the dried noodle as well as on the level of water, carbohydrate, and proteins. The interaction between the substitution of wheat flour with breadfruit flour affect on taste, texture, the level of the water and the concentration of proteins. The best products are obtained at treatment a2b3 (20% substitution breadfruit flour and soybean flour concentration 15%) with a hardness value of 0.59 mm / sec / 100 g, the water content of 10% (SNI Quality I Max. 8%, Quality II Max 11%), carbohydrate content, protein content of 12.41% (SNI Quality II Min. 8%, Quality I Min 11%).

Keywords : dried noodle, wheat flour, breadfruit flour, tempeh flour