

ABSTRACT

Dried noodles made from corn flour and starch is one product diversification that has not been developed. Although such but more research is discuss about this. The protein content of corn noodles lower than noodle flour ingredients require new innovations in the manufacture of corn noodles, the addition of a source of protein that is catfish. The purpose of this research was to determine the effect of the composition corn flour and tapioca flour and the addition of catfish meat to obtain corn noodles with the best characteristics and high protein content.

Model experimental design used in this research is a Randomized Block Design (RBD) with two factors. Factor composition corn flour and tapioca flour with a level of 9:1, 9:2 and 9:3, factors additional catfish meat with a level of 5.0%, 7.5%, 10.0%, 12.5%, and 15.0%. The responses is water content, fat content, carbohydrate content, and protein content using material balance calculation, analysis of protein in the sample was selected, crude fiber content, the determination of water absorption, taste, color, flavor and elasticity use organoleptic.

The research result obtained that the ratio of corn flour and tapioca flour effect the color, flavor, elasticity, fat, and protein content. The addition of catfish meat effect on taste, fat content and protein content. The interaction between the ratio of corn flour and tapioca flour and the addition of catfish meat effect on crude fiber content and water absorption. The selected sample is a_2b_1 (Composition of corn flour and tapioca flour 9:2, the addition of catfish meat 5.0%).

Keywords: Corn Flour, Tapioca Flour, Catfish Meat, Corn Noodle

