ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh perbandingan tepung koro dengan tepung terigu dan konsentrasi *sodium tripolyphosphate* terhadap karakteristik mie koro basah. Manfaat dari penelitian ini adalah untuk meningkatkan nilai ekonomis dari kacang koro pedang, sebagai diversifikasi produk pangan, memanfaatkan bahan baku lokal, dan menjadi salah satu sumber protein. Metode penelitian yang digunakan adalah Rancangan Acak Kelompok (RAK) dengan faktorial 4x3 dan ulangan sebanyak dua kali. Faktor dari penelitian ini adalah perbandingan tepung kacang koro pedang dengan tepung terigu (T) dengan 4 taraf perlakuan yaitu 70:30 (t_1), 60:40 (t_2), 50:50 (t_3), 0:100 (t_4), dan konsentrasi *sodium tripolyphosphate* (S) dengan 3 taraf yaitu 0,25% (s_1), 0,30% (s_2), dan 0,35% (s_3). Respon organoleptik yang diamati meliputi atribut rasa, aroma, warna, dan tekstur kekenyalan menggunakan uji mutu hedonik. Analisis kimia yang dilakukan adalah kadar air, kadar abu, kadar protein, kadar asam sianida (HCN), dan kadar pati. Hasil penelitian perbandingan tepung kacang koro pedang dan tepung terigu berpengaruh terhadap kadar air, kadar abu, kadar protein, warna, rasa, aroma, dan tekstur kekenyalan mie koro basah. Konsentrasi *sodium tripolyphosphate* berpengaruh terhadap kadar air, kadar abu, dan tekstur kekenyalan, namun tidak berpengaruh pada respon kadar protein, warna, aroma, dan rasa mie koro basah. Interaksi antara perbandingan tepung kacang koro pedang dan tepung terigu dan konsentrasi *sodium tripolyphosphate* berpengaruh terhadap kadar abu, namun tidak berpengaruh pada respon kadar air, kadar protein, warna, tekstur kekenyalan, aroma, dan rasa mie koro basah. Mie koro basah pada penelitian ini memiliki kadar air sebesar 48,375%, kadar abu 1,434%, kadar protein 10,49%, kadar pati 21,6%, dan kadar asam sianida 5,99 mg/kg.

Kata Kunci : Mie Basah, Kacang Koro Pedang, Tepung Terigu, *Sodium Tripolyphosphate*

ABSTRACT

The purpose of this research was to know the comparative influence of white jack bean flour with flour and the concentration of sodium tripolyphosphate to the characteristic of wet noodle jack bean. The benefits of this research is to increase the economic value of white jackbean, as a diversified food products, utilize local raw materials, and became one of the local source of protein. The research method used was Random Design Group (RAK) with factorial 4x3 and two replications. Factors of this research is a comparison of white jack bean flour with flour (T) with 4 levels of treatment that is 70:30 (t_1), 60:40 (t_2), 50:50 (t_3), 0:100 (t_4), and the concentration of sodium tripolyphosphate (S) with 3 levels that is 0.25% (s_1), 0.30% (s_2) and 0.35% (s_3). The organoleptic response including attributes of taste, odor, color, texture using by quality of hedonic. The chemical analysis was water content, ash content, protein content, cyanide acid (HCN) content, and starch content. Results of research of comparison jack bean flour and flour affects water content, ash content, protein content, color, taste, odor, texture of the wet noodle jack bean. The concentration of sodium tripolyphosphate affects water content, ash content, and texture, but has any effect on the response of protein content, color, odor, and taste of the wet noodle jack bean. The interaction between the comparison of white jack baen flour with flour and the concentration of sodium tripolyphosphate affects ash content, but has any effect on the response of water content, protein content, color, texture, odor, and taste wet noodle jack bean. Wet noodle koro in research has a water content of 48,375%, ash content of 1,434%, protein content of 10.49%, starch content of 21.6%, and cyanide acid of 5.99 mg/kg.

Keyword : Wet noodle, white jack bean, flour, Sodium Tripolyphosphate