

ABSTRACT

The purpose of research was to know the influence of the comparison from the use of brown rice flour and mocaf, with addition of wheat flour to the characteristics of wet noodle organoleptic.

The experimental block designed with factorial pattern of 5x5 with two factors, and 2 times replicated so that can get 50 units experiment. Experiment variable consist of brown rice flour with mocaf comparison (A), i.e., 10% : 20%, 12,5% : 17,5%, 15% : 15%, 17,5% : 12,5% and 20% : 10%. Addition of wheat flour (B), i.e., 5%, 7,5%, 10%, 12,5% and 15%. Response in this research was organoleptic test to the taste, flavor, and texture.

The concentration of brown rice flour: mocaf and wheat flour significantly affected to wet noodle taste, flavor, and texture. The result of organoleptic test showed that panelists accepted the wet noodle taste, flavor, and texture.

Keyword: Brown rice, mocaf, wheat flour, wet noodle.