ABSTRACT

The purpose of this study was to determine the effect of variations of eggs and the number of parts of the egg on the characteristics of dried noodles canna, provide information to the public regarding the diversification of dried noodles from flour as an ingredient substitution canna flour,Utilizing and improving the productivity of local food (canna) as an ingredient of food diversification and increasing the use value and economic value canna flour

The experimental design used in this study was a factorial design (3x3) in a randomized block design (RBD) with three replications. The design of the treatment carried out in this study consisted of two factors: Variations part of the egg (A), which consists of three levels is a1 (yolk), a2 (egg white) and a3 (mixture) and the number of parts eggs (B) consisting of 3 levels ie b1 (18%), b2 (20%), and b3 (22%).Organoleptic response variables including color, aroma, texture and taste. Chemical analysis performed is the analysis of water content and protein content analysis (selected products) as well as physical analysis conducted is the test of water absorption, power test development and test Tensile Strength (selected products)

Preliminary research results obtained ratio of flour and canna elected many consumers preferred that the 80:20 ratio.

The results of a major study showed that canna dried noodle products have an average water content of 6.025% - 8.970%, the average water absorption on the variations of eggs 162.55% - 172.49% while the average water absorption on the number of sections eggs 161.64% - 176.71%, the average power development on the variations of eggs 38.37% - 48.41%.The results showed that the product dried noodles canna-elect is the treatment a1b1 (addition of egg yolk 18%) with a protein content of 9.429%, and strong Tarik (Tensile Strength) 76.135 kPa.

Keywords: dried noodles, Canna, Eggs