

ABSTRACT

Spaghetti is processed foods used in the cuisine of Italy, made from a mixture of flour, olive oil, egg, and salt that forms a dough that can be molded into a variety of sizes and shapes. The purpose of this research was to determine the best substitution of wheat flour, sorghum flour and canna flour and drying time to get a good characteristics of spaghetti. The benefits of this research was to increase the value of economical sorghum and canna flour, produced food products that can compete, and be accepted by public.

The research were consist of two methods, preface research and primary research. The first method were to determine the drying machine. The second method were to determine the best flour comparison and drying time. The experimental design used a completely randomized factorial design (RAK) with two replications. The first factor was fluor comparison. The second factor were drying time. The observed parameters were chemical characterictics that comprise of water content, fibre, carbohydrate and organoleptic attributes (colour, texture, aroma and taste), and microbiology response (TPC).

The result of this research were indicated that fluor comparison and drying time influenced significantly on the water content, fibre, carbohydrate, and organoleptic characteristics. Neither interaction effect between fluor comparison and drying time were significant on the aroma and TPC. Based on the results, the best sample were on treatment comparison a1b3 flour: sorghum flour : canna flour (3:2:1) and drying time 5 hours with a fiber content of 1.72%, starch 11.95%, and water of content 10,83%.

Key Words : *Spaghetti, flour, sorghum flour, canna flour,*