

## ABSTRAK

Tujuan dari penelitian ini adalah untuk mengetahui pengaruh perbandingan komposisi tepung ubi ungu dan pati ubi kuning serta penambahan tepung kedelai terhadap karakteristik mi kering *mix* organik. Selain itu juga untuk meningkatkan pola hidup sehat masyarakat dengan mengonsumsi makanan organik dan memberi informasi kepada masyarakat mengenai bahan alternatif berbahan ubi jalar organik dan kedelai organik sebagai komoditas lokal.

Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) dengan 3 faktor dan 3 kali pengulangan. Penelitian ini terdiri dari 2 faktor yaitu perbandingan komposisi antara tepung ubi ungu dengan pati ubi kuning (K) yang terdiri dari : k1 = (90%:10), k2 = (70%:30%), k3 = (50%:50%) dan penambahan tepung kedelai (T) yang terdiri dari : t1 = (8%), t2 = (10%), t3 = (12%). Respon yang digunakan dalam penelitian ini terdiri dari : kadar air, kadar protein, kadar karbohidrat, *swelling index*, *cooking loss* juga respon organoleptik yaitu respon warna, aroma, rasa dan tekstur. Sampel terpilih dilakukan uji aktivitas antioksidan.

Penambahan tepung kedelai organik berpengaruh terhadap respon aroma, rasa, tekstur, kadar air, kadar karbohidrat, kadar protein, *swelling index*, dan *cooking loss* tetapi tidak berpengaruh terhadap respon warna. Perlakuan terpilih adalah formulasi k1t3 yaitu perbandingan tepung ubi ungu 90% dan pati ubi kuning 10%. Berdasarkan respon organoleptik, kimia, dan fisik dengan kadar air 9,59%, kadar protein 8,53, dan kadar karbohidrat 62,60%.

Kata Kunci : Tepung Ubi, Pati Ubi, Tepung Kedelai, Mi, Organik

## **ABSTRACT**

*The purpose of this research is to know the effect of composition ratio of purple yam flour and yellow yam starch and addition of soybean flour to the characteristics of organic dry noodles. In addition, to improve the healthy lifestyle of the community by eating organic foods and inform the public about alternative materials made from organic yam and organic soybean as a local commodity.*

*This study used Randomized Block Design (RAK) with 3 factors and 3 repetitions. This research consisted of two factors: composition ratio of purple yam flour with yellow yam starch (K) consisting of: k1 = (90%: 10), k2 = (70%: 30%), k3 = (50%: 50 %) and addition of soy flour (T) consisting of: t1 = (8%), t2 = (10%), t3 = (12%). Response used in this research consist of: water content, protein content, carbohydrate content, swelling index, cooking loss also organoleptic response that is color response, aroma, taste and texture. Selected samples were tested for antioxidant activity.*

*The addition of organic soy flour affects the response of aroma, taste, texture, moisture content, carbohydrate content, protein content, swelling index, and cooking loss but no effect on color response. The selected treatment is k1t3 formulation which is 90% purple yam flour ratio and 10% yellow yam starch. Based on organoleptic, chemical, and physical response with water content 9,59%, protein content 8,53, and carbohydrate content 62,60%.*

*Key Words : Yam flour, Soybean flour, Yam Starch, Noodle, Organic*