

**KARAKTERISTIK FISIK, KIMIA DAN TINGKAT KESUKAAN MI  
KERING DENGAN SUBSTITUSI TEPUNG GARUT DAN TEPUNG  
KEDELAI**

**INTISARI**

Mi adalah produk olahan makanan yang berbahan dasar tepung terigu dengan atau tanpa penambahan bahan makanan lain dan bahan tambahan makanan yang diizinkan. Diperlukan alternatif sumber bahan pangan lokal untuk substitusi. Penambahan tepung kedelai untuk meningkatkan protein pada mi kering dan penambahan tepung garut untuk memperbaiki kualitas mi kering. Tujuan penelitian ini adalah menghasilkan mi kering dengan substitusi tepung garut dan tepung kedelai yang diterima panelis.

Metode penelitian yang digunakan menggunakan metode Rancangan Acak Lengkap (RAL) dengan faktor penelitian yaitu substitusi tepung garut sejumlah 10 g, 20 g, 30 g dan tepung kedelai yaitu 0 g, 5 g, 10 g. Mi kering yang dihasilkan dilakukan analisa meliputi analisis fisik yang yaitu uji warna dan tekstur. Analisa kesukaan dengan parameter meliputi warna, rasa, tekstur, aroma, dan keseluruhan. Analisa kimia perlakuan terpilih yang dilakukan meliputi uji kadar air, abu, dan protein. Data diuji statistik dengan menggunakan spss (ANOVA) dan jika berbeda nyata dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT) dengan tingkat signifikan 0,05.

Hasil penelitian ini menunjukkan bahwa mi kering dengan perlakuan substitusi 30 g tepung garut, dan 10 g tepung kedelai merupakan perlakuan terpilih. Karakteristik fisik yang diuji meliputi L, a\*, b\* dan tesktur. Karakteristik kimia meliputi: kadar air yaitu 6,6%b/b, kadar abu 3,37%b/b , dan kadar protein 11,2%b/b. Serta disukai oleh panelis.

Kata kunci: mi kering, tepung terigu, tepung garut, tepung kedelai

# **PHYSICAL, CHEMICAL PROPERTIES AND PREFERENCE LEVEL OF DRY NOODLES FROM ARROWROOT AND SOYBEAN FLOUR SUBSTITUTION**

## **ABSTRACT**

Noodles are processed food products made from wheat flour with or without the addition of other food ingredients and permitted food additives. Alternative sources of local food are needed for substitution. The addition of soybean flour to increase protein in dry noodles and arrowroot flour to improve the quality of dry noodles. The purpose of this study was to produce dry noodles with substitution of arrowroot flour and soybean flour which was accepted by the panelists.

The research method used was a completely randomized design (CRD) with research factors namely substitution of arrowroot flour 10 g, 20 g, 30 g and soybean flour 0 g, 5 g, 10 g. The resulting dry noodles were analyzed including physical analysis, namely color and texture tests. Favorite analysis with parameters including color, taste, texture, aroma, and overall. Chemical analysis of the selected treatments included tests for moisture, ash, and protein content. The data were statistically tested using spss (ANOVA) and if they were significantly different, it was continued with Duncan's Multiple Range Test (DMRT) with a significant level of 0.05.

The results of this study showed that dry noodles with substitution treatment of 30 g arrowroot flour and 10 g soybean flour were the selected treatments. The physical characteristics tested include L, a\*, b\* and texture. Chemical characteristics include: water content is 6.6% wb, ash content is 3.37% wb, and protein content is 11.2% wb. And liked by the panelists.

Keywords: dry noodles, wheat flour, arrowroot flour, soybean flour