

KARAKTERISTIK SIFAT FISIK DAN SENSORIS MIE BASAH BERBAHAN BAKU TEPUNG PISANG RAJA (*Musa paradisiaca* var. *Sapientum*) DAN MOCAF (*Modified Cassava Flour*)

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung buah pisang raja dan mocaf terhadap karakteristik sifat fisik dan sensoris dari mie basah. Hasil pengamatan dianalisis dengan menggunakan analisis keragaman dengan menggunakan *software Co-Stat* yang digunakan untuk mengukur besarnya pengaruh satu variabel bebas dan satu variabel terikat. Variabel bebas pada penelitian ini adalah konsentrasi mocaf (75, 70, 65, 60, 55, dan 50%) dan tepung pisang raja (5, 10, 15, 20, 25, dan 30%). Variabel terikat adalah parameter uji seperti kadar air, kadar abu, kadar protein, mutu fisik warna, *cooking loss*, rehidrasi, elongasi, dan mutu organoleptik (warna, aroma, rasa, dan tekstur). Perbandingan konsentrasi mocaf dan tepung pisang raja memberikan pengaruh yang berbeda nyata terhadap parameter kadar protein, nilai °Hue, uji elongasi, dan uji organoleptik warna, namun tidak memberikan pengaruh berbeda nyata terhadap parameter kadar air, kadar abu, nilai L, dan mutu organoleptik (aroma, tekstur dan rasa). Hasil penelitian ini menunjukkan bahwa kadar air, *cooking loss*, rehidrasi, mutu organoleptik (warna dan rasa) secara hedonik serta mutu organoleptik (tekstur dan rasa) secara skoring mengalami penurunan dengan bertambahnya konsentrasi tepung pisang raja pada adonan, sedangkan kadar abu, kadar protein, *cooking loss*, rehidrasi, mutu organoleptik (aroma dan tekstur) secara hedonik serta mutu organoleptik (warna dan rasa) secara skoring mengalami peningkatan dengan bertambahnya konsentrasi tepung pisang raja. Perlakuan terbaik diperoleh pada konsentrasi mocaf 50% dan tepung pisang raja 30% dengan kadar air (45,02%); kadar abu (1,93 %); kadar protein (6,47%); *cooking loss* (10,89%); rehidrasi (37,88%); elongasi (0,67%); nilai °Hue berwarna kuning serta mutu organoleptik yang dapat diterima konsumen.

Kata kunci: Mie basah, mocaf, tepung pisang raja, sifat fisik, sensoris.

ABSTRACT

This study aims to determine the effect of the substitution of plantain fruit flour and mocaf on the physical and sensory characteristics of wet noodles. The results of the observations were analyzed using analysis of diversity using Co-Stat software which was used to measure the influence of one independent variable and one dependent variable. The independent variables in this study were the concentration of mocaf (75, 70, 65, 60, 55, and 50%) and plantain flour (5, 10, 15, 20, 25, and 30%). The dependent variables were test parameters such as water content, ash content, protein content, physical quality of color, cooking loss, rehydration, elongation, and organoleptic quality (color, aroma, taste, and texture). The comparison of the concentration of mocaf and plantain flour had a significantly different effect on the parameters of protein content, °Hue value, elongation test, and color organoleptic test, but did not give a significantly different effect on parameters of moisture content, ash content, L value, and organoleptic quality (aroma). , texture and taste). The results of this study indicate that water content, cooking loss, rehydration, organoleptic quality (color and taste) by hedonic and organoleptic quality (texture and taste) scoring decreased with increasing concentration of plantain flour in the dough, while ash content, protein content, cooking loss, rehydration, organoleptic quality (aroma and texture) by hedonic and organoleptic quality (color and taste) by scoring increased with increasing concentration of plantain flour. The best treatment was obtained at a concentration of 50% mocaf and 30% plantain flour with water content (45.02%); ash content (1.93%); protein content (6.47%); cooking loss (10.89%); rehydration (37.88%); elongation (0.67%); °Hue value is yellow and the organoleptic quality is acceptable to consumers.

Keywords: Physical properties, plantain flour, sensory, mocaf, wet noodles