

PENGARUH RASIO TEPUNG BERAS HITAM (*Oryza sativa L. indica*) DAN TEPUNG BERAS PUTIH (*Oryza sativa L.*) TERHADAP KUALITAS BIHUN BERAS HITAM

*(The Effect Of Blended Rice Flour Of Black Rice (*Oryza Sativa L. Indica*) And White Rice (*Oryza Sativa L.*) On The Quality of Black Rice Vermicelli)*

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ABSTRACT

*The study aim was to determine the effect of the blended rice flour of black rice (*Oryza sativa L. indica*) and white rice (*Oryza Sativa L.*) on the quality of black rice vermicelli. The experiment was conducted in a laboratory and arranged with a completely randomized design (CRD) of the blended flour of black rice and white rice flour. The ratio of blended rice flour were without black rice (P0), 10% of black rice and 90% of white rice (P1), 20% black rice and 80% of white rice (P2), 30% of black rice and 70% of white rice (P3), 40% of black rice and 60% white rice (P4), and 50% of black rice and 50% of white rice (P5). The chemical characteristic of black rice vermicelli such as moisture content, ash, crude fiber, and protein content, color of the vermicelli were observed. The physical characteristics included colour and water absorption and sensory attributes such as taste, aroma, texture and color were also observed. Data were analyzed with analyses of variance at 5% level of significance and post hoc test with Honestly Significant Differences (HSD) at the same level of significance. The results showed that the blended rice flour of black and white rice had significantly effects on moisture, ash, crude fiber, protein content, color and sensory attributes on scoring test of black rice vermicelli. However, the blended rice flour did not affected on water absorption and sensory attributes of the vermicelli preferences. The best ratio of blended rice flour of black and white rice found on a blended rice flour of 50% black rice and 50% white rice. The blended flour produced black rice vermicelli with moisture, ash, fiber, and protein content of 10,68% (g/g), 0,55%, 6,66% and 7,14%, respectively. The colour lightness (L) and ⁰Hue were 19,01 and 9,13 and the water absorption capacity of the vermicelli was 53,68%. The sensory attributes were preferred and got medium score for colour, texture and aroma.*

Keywords: black rice, white rice, vermicelli.

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio tepung beras hitam (*Oryza sativa L. indica*) dan tepung beras putih (*Oryza Sativa L.*) terhadap kualitas bihun beras hitam. Penelitian ini dilakukan di laboratorium yang dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu rasio tepung beras hitam dan tepung beras putih (0% : 100%, 10% : 90%, 20% : 80%, 30% : 70%, 40% : 60% dan 50% : 50%). Parameter yang diamati meliputi kadar air, kadar abu, kadar serat kasar, kadar protein, warna, daya serap air dan mutu organoleptik (aroma, rasa, tekstur dan warna). Data hasil pengamatan dianalisis keragaman pada taraf 5% dengan menggunakan *software co-stat*. Apabila terdapat pengaruh yang berbeda nyata, maka diuji lanjut menggunakan Uji Beda Nyata Jujur (BNJ) pada taraf 5%. Hasil analisis menunjukkan bahwa rasio tepung beras hitam dan tepung beras putih memberikan pengaruh yang berbeda nyata terhadap kadar air, kadar abu, kadar serat kasar, kadar protein, warna dan mutu organoleptik pada parameter warna, rasa, tekstur dan aroma (skoring). Namun memberikan pengaruh yang tidak berbeda nyata terhadap daya serap air dan mutu organoleptik pada parameter warna, rasa, tekstur dan aroma (hedonik). Perlakuan P5 (50% tepung beras hitam : 50% tepung beras putih) merupakan perlakuan terbaik dengan kadar air sebesar 10,68%, kadar abu 0,55%, kadar serat kasar 6,66%, kadar protein 7,14%, nilai L 19,01, nilai ⁰Hue 9,13, daya tahan 53,68% dan mutu organoleptik secara hedonik parameter warna 3,65, rasa 3,47, tekstur 3,16, aroma 3,53, sedangkan secara skoring parameter warna 3,86, rasa 3,6, tekstur 3,21 dan aroma 3,71.

Kata Kunci : beras hitam, beras putih, bihun.