

PENGARUH KONSENTRASI TEPUNG DAUN KELOR (*Moringa oleifera* L) TERHADAP KARAKTERISTIK MI SHIRATAKI KERING

(*THE EFFECT OF THE CONCENTRATION (*Moringa oleifera* L) FLOUR ON THE CHARACTERISTICS OF SHIRATAKI DRY NOODLES*)

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ABSTRACT

This study aims to determine the concentration of moringa flour on the characteristics of dry shirataki noodles. This study used a Randomized Block Design (RBD) with a single factor, namely the concentration of moringa flour with treatments of 0%, 1,11%, 2,22%, 3,33%, 4,44%, and 5,55% with 3 replications to obtain 18 experimental units. Observational data were analyzed using Analysis of Variance (ANOVA) with a significance level of 5% using Co-Stat. Significantly different data were further tested with Honest by Significant Difference (HSD). The results showed that the treatment of moringa flour gave significantly different effects on ash content, protein content, antioxidant activity color and organoleptic hedonic scale and scoring scale, but not significantly different on moisture content and texture scoring. Moringa flour treatment of 5,55% was the best treatment which produced shirataki noodles with the highest ash content, protein content, and antioxidant activity, whereas moringa flour treatment of 1,11% was the best treatment with organoleptic texture mushy, taste typical of moringa leaves is lacking, , color light green with a hedonic response is somewhat favored by panelists.

Keywords : shirataki noodles, moringa flour, porang flour

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh konsentrasi tepung daun kelor terhadap karakteristik mi *shirataki* kering. Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) dengan faktor tunggal yaitu konsentrasi tepung kelor dengan perlakuan 0%, 1,11%, 2,22%, 3,33%, 4,44%, dan 5,55% dengan 3 kali ulangan sehingga diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis menggunakan analisis keragaman (ANOVA) dengan taraf nyata 5% menggunakan *Co-Stat*. Data yang berbeda nyata diuji lanjut dengan Beda Nyata Jujur (BNJ). Hasil penelitian menunjukkan bahwa perlakuan tepung daun kelor memberikan pengaruh yang berbeda nyata terhadap kadar abu, kadar protein, aktivitas antioksidan, warna dan organoleptik skala hedonik maupun skala sekoring, namun tidak berbeda nyata terhadap kadar air, dan sekoring tekstur. Perlakuan penambahan tepung daun kelor 5,55% pada mi *shirataki* kering memberikan perlakuan dengan kadar abu, kadar protein dan aktivitas antioksidan tertinggi, sedangkan perlakuan tepung daun kelor 1,11% merupakan perlakuan terbaik dengan organoleptik tekstur lembek, rasa khas daun kelor kurang dan warna hijau muda, dengan respon hedonik agak disukai oleh panelis.

Kata Kunci : mie *shirataki*, tepung kelor, tepung porang