

PENGARUH PENAMBAHAN TEPUNG LABU KUNING TERHADAP SIFAT FISIKOKIMIA DAN ORGANOLEPTIK MIE *SHIRATAKI*

[*The Effect of Pumpkin Flour Adding on Physicochemical and Organoleptik Properties of Shirataki Noodles*]

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ABSTRACT

Shirataki noodles is traditional noodles from Japan made from amorphophallus flour. Pumpkin has ingredient that has high nutritional content potential for applied to the product food. The purpose of this study was to knowing the effect pumpkin flour adding on physicochemical and organoleptic of shirataki noodles. The method used was an experimental method carried out in laboratory and Completely Randomized Design (CRD) with single factor that was pumpkin flour adding consisting of 6 treatments (0%, 2%, 4%, 6%, 8%, and 10%). Every treatment repeated 3 times so that obtained 18 units experiment. Result data observation were analyzed used ANOVA (Analysis of Variance) diversity at level real 5% using co-stat, then further test carried out using Honestly Significant Difference (HSD). The resulted of analysis showed an addition pumpkin flour had a significant effect on beta carotene, moisture, ash, crude fiber, color, scoring of aroma, scoring of taste, scoring of color, but had no significant effect on hedonic of aroma, hedonic of taste, and hedonic and scoring of texture. The best Treatment was 6% pumpkin flour with 0.0021%, of beta carotene, 90.95% of moisture, 1.12% of ash, 71.6% of crude fiber, 73.45^o of color (^ohue) (yellow red), aroma of pumpkin slightly strong, taste not sweet, color yellow, a bit preferred, and chewy texture slightly preferred by panelists.

Keywords: Beta carotene, pumpkin flour, shirataki noodles.

ABSTRAK

Mie *Shirataki* merupakan mie khas Jepang yang terbuat dari tepung porang. Labu kuning sebagai salah satu bahan pangan yang memiliki nilai gizi yang tinggi sangat berpotensi untuk diaplikasikan pada produk pangan. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung labu kuning terhadap sifat fisikokimia dan organoleptik mie *Shirataki*. Penelitian ini menggunakan metode eksperimental dan Rancangan Acak Lengkap (RAL) dengan faktor penambahan tepung labu kuning yang terdiri dari 6 perlakuan yaitu (0%, 2%, 4%, 6%, 8%, dan 10%). Setiap perlakuan diulang sebanyak 3 kali sehingga diperoleh 18 unit percobaan. Data hasil pengamatan dianalisis menggunakan analisis keragaman ANOVA (*Analysis of Variance*) pada taraf nyata 5%, menggunakan *software co-stat*, kemudian dilakukan uji lanjut menggunakan uji Beda Nyata Jujur (BNJ). Hasil penelitian ini menunjukkan bahwa penambahan tepung labu kuning memberikan pengaruh yang berbeda nyata terhadap kadar beta karoten, kadar air, kadar abu, kadar serat kasar, warna (^ohue), aroma (skala *scoring*), rasa (skala *scoring*), dan warna (skala *scoring*), namun tidak memberikan perbedaan nyata terhadap aroma (skala hedonik), rasa (skala hedonik), dan tekstur (hedonik dan *scoring*). Perlakuan terbaik yaitu penambahan 6% tepung labu kuning dengan kadar beta karoten 0,0021%, kadar air 90,95%, kadar abu 1,12%, kadar serat kasar 7,16%, ^ohue 73,45 (*yellow red*), beraroma labu kuning agak kuat, berasa tidak manis, berwarna kuning, dan bertekstur kenyal yang agak disukai.

Kata kunci: Beta karoten, mie *shirataki*, tepung labu kuning.