

PENGARUH SUBSTITUSI TEPUNG KELOR (*Moringa oleifera*) TERHADAP MUTU KIMIA DAN ORGANOLEPTIK MI BASAH MOCAF

THE EFFECT OF MORINGA OLEIFERA FLOUR SUBSTITUTION ON THE CHEMICAL AND ORGANOLEPTIC QUALITY OF MOCAF WET NOODLES

A Battania Damayani¹⁾, Ahmad Alamsyah²⁾, Rini Nofrida²⁾

¹⁾Mahasiswa Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

²⁾Staff Pengajar Program Studi Ilmu dan Teknologi Pangan, FATEPA, UNRAM

ABSTRACT

This study aims to determine the effect of moringa flour substitutio on chemical properties and organoleptic mocaf flour wet noodle. The study used a complete randomized design (CDR) with one factor that was moringa flour 0%, 1%, 2%, 3%, 4%, and 5% and repeats 3 times so that 18 experiental unite were obtained. Parameters observed were moisture content, protein level, crude fiber content, and organoleptic (color, flavor, scent). Observed data were analyzed for diversity with a real level of 5% using Co-stat, if there was a real difference, further analysis was carried out Orthogonal Polynominal Method (OPM) and Honestly Significant Difference at level 5%. Treatment P5 (95 mocaf flour : 5% moringa flour) was the best treatment based on the moisture content 64,9901%, protein level 25,694%, and crude fiber content 7,570%, and overall organoleptic color, flavor, scent somewhat preferred by panelists.

Keywords: mocaf flour, moringa flour, wet noodle, substitution

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung kelor (*Moringa Oleifera*) terhadap mutu kimia dan organoleptik mi basah mocaf. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) satu factor yaitu persentase substitusi tepung mocaf dengan tepung kelor 0%, 1%, 2%, 3%, 4% dan 5% serta ulangan sebanyak 3 kali sehingga didapat 18 unit percobaan. Parameter yang diamati yaitu kadar air, kadar protein, kadar serat kasar dan uji organoleptik (warna, rasa, dan aroma). Data hasil pengamatan dianalisis dengan analisis keragaman (ANOVA) pada taraf 5% dengan menggunakan software Co-Stat dan diuji lanjut dengan Beda Nyata Jujur (BNJ) pada taraf 5%. Perlakuan terbaik adalah perlakuan P5 (95% Tepung Mocaf : 5% Tepung Kelor) dengan kadar air 64,9901%, kadar protein 25,694% dan kadar serat sebesar 7,570% serta seluruh parameter organoleptik meliputi warna, rasa, dan aroma masih dapat diterima oleh panelis berdasarkan uji hedonik dengan tingkat kesukaan suka hingga kurang suka.

Kata Kunci : Tepung Mocaf, Tepung Kelor, Mi Basah, *Substitusi*