

Textural Characteristic and Cooking Quality Banana Yellow Kepok Noodles with Modified Cassava Flour as a Form Texture

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Noodles is enough food favored by the people of Indonesia. Noodle consumption levels in Indonesia in 2013 reached 13.7 million packs. The purpose of this research is determining banana yellow kepok noodles that have textural characteristics and the best cooking time between a treatments in this research. There are 2 factor in this research, the proportion of modified cassava flour and water (gel) and the proportion of gel and banana flour. The proportion of modified cassava flour and water is 1:7; 1:8; 1:9 and the proportion of gel and banana flour is 1:1,10 and 1:1,20. This study examined the level of textural hardness and adhesiveness to the banana noodles using a texture analyzer. And, the level of cooking time, cooking loss and water absorption in banana noodles. The design of the experiment using a completely randomized factorial design. Hardness banana noodles ranged from 2049 g in the formulation (1:8) (1:1,20) up to 2606 g in the formulation (1:7) (1:1,10), the proportion of modified cassava flour and water significantly affect the formation hardness banana noodles. Adhesiveness banana noodles ranged from -19.600 g of the formulation (1:7) (1:1,20) to -52.600 g (1:7) (1:1,10), the proportion of gel and banana flour significantly affect the formation of adhesiveness banana noodles. Cooking time banana noodles ranged from 1290 seconds on formulation (1:8) (1:1,10) to 1470 seconds (1:9) (1:1,20), the proportion of gel and banana flour significantly affect the formation of cooking time banana noodles. Cooking loss banana noodles ranged from 32.680% in the formulation (1:8) (1:1,20) to 65.377% (1:8) (1:1,10), the proportion of modified cassava flour and water and the proportion of gel and banana flour significant effect on the formation of noodles cooking time. Water absorption banana noodles ranged from 118.797% of the formulation (1:7) (1:1,10) to 221.727% (1:9) (1:1,10), the proportion of modified cassava flour and water and the proportion of gel and banana flour was not significant effect on the formation of cooking time banana noodles.

Keyword: banana flour, modified cassava flour, texture, cooking time.