

INDRIANA WULANDARI NPM 19.03.3.1.1.00063. Formulasi Mi Kremes Tinggi Protein dari Komposit Tepung Mocaf, Tepung Daun Kelor, dan Tepung Kerang Bambu (*Solen sp.*). Pembimbing **Dr. Darimiyya Hidayati, S. TP., M.P** dan **Prof. Ir. Umi Purwandari, M.App.Sc., Ph.D.**

ABSTRAK

Mi kremes tinggi protein merupakan salah satu jenis mi kering yang memiliki tekstur kering dan renyah. Mi kremes tinggi protein terbuat dari komposit tepung mocaf, tepung daun kelor, dan tepung kerang bambu (*solen sp.*). penggunaan tepung mocaf bertujuan untuk mengembangkan produk lokal sebagai pengganti terigu. Sifat fungsional mi kremes juga ditingkatkan melalui penambahan tepung daun kelor dan tepung kerang bambu yang memiliki kandungan protein tinggi. Tujuan penelitian ini untuk mengetahui pengaruh komposit tepung mocaf, tepung daun kelor, dan tepung kerang bambu (*solen sp.*) terhadap karakteristik tekstural, *cooking loss*, warna, sensoris, dan protein mi kremes. Desain penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan dua faktor yaitu perbandingan tepung daun kelor dan tepung kerang bambu (1:3 dan 1:2) dan perbandingan tepung daun kelor dan tepung mocaf (1:7 dan 1:6). Parameter pengujian meliputi uji tekstur, uji *cooking loss*, uji warna, uji sensoris, dan uji protein. Hasil penelitian menunjukkan bahwa perbandingan tepung daun kelor dan tepung kerang bambu dengan penambahan perbandingan tepung daun kelor dan tepung mocaf yang berbeda memberikan perbedaan yang nyata terhadap karakteristik tekstural (*adhesiveness* dan *hardness*). Nilai *cooking loss*, warna, sensoris, dan protein menunjukkan tidak berbeda nyata. Kadar protein mi kremes dari semua perlakuan sudah sesuai dengan SNI mi kering 8217:2015 yang menyatakan protein minimum mi kering yang digoreng adalah 8%. Mi kremes hasil penelitian juga memiliki % AKG lebih tinggi daripada mi dipasaran yaitu sebesar 5,85%.

Kata Kunci : Tepung Daun Kelor, Tepung Kerang Bambu, Tepung Mocaf, Mi Kremes

INDRIANA WULANDARI NPM 19.03.3.1.1.00063. *Noodle Kremes High Protein Formulation from a Composite of Mocaf Flour, Moringa Leaf Flour, and Bamboo Shell Flour (Solen sp.) Under the guidance of Dr. Darimiyya Hidayati, S. TP., M.P and Prof. Ir. Umi Purwandari, M.App.Sc., Ph.D.*

ABSTRACT

High-protein creamy noodles are a type of dry noodle that has a dry and crunchy texture. High-protein Kremes noodles are made from a composite of mocaf flour, moringa leaf flour, and bamboo shell flour (the sun sp.). The use of mocaf flour aims to develop local products as a substitute for wheat. The functional properties of Kremes noodles are also enhanced by adding Moringa leaf flour and bamboo shell flour which have a high protein content. The purpose of this study was to determine the effect of the composite mocaf flour, moringa leaf flour and bamboo shell flour (the sun sp.) on textural characteristics, cooking loss, color, sensory, and protein of creamy noodles. Research design using Completely Randomized Design (CRD) with two factors, namely the ratio of bamboo shell flour and moringa leaf flour (1:3 and 1:2) and the concentration of mocaf (1:7 and 1:6). Test parameters include texture test, test cooking loss, color test, sensory test, and protein test. The results showed that the comparison of bamboo shell flour and Moringa leaf flour with the addition of different concentrations of mocaf gave a significant difference in the textural characteristics (adhesiveness and hardness). Markcooking loss, color, sensory, and protein were not significantly different. The protein content of creamy noodles from all treatments complies with SNI dry noodles 8217:2015 which states that the minimum protein for fried dry noodles is 8%. Kremes noodles from the research also had a higher RDA % than noodles on the market, which was 5.85%.

Keywords : *Moringa Leaf Flour, Bamboo Shell Flour, Mocaf Flour, Kremes Noodles*