

Viola Citra Pertiwi NPM. 220351100025 “Pengaruh Lama Pengeringan Terhadap Karakteristik Mi Kering Rumput Laut (*Eucheuma cottonii*)” **dibawah** bimbingan Bapak **Dr. Hafiludin, S.Pi., M.Si**

ABSTRAK

Rumput laut *Eucheuma cottonii* merupakan salah satu komoditas perikanan yang memiliki kandungan nutrisi cukup tinggi seperti serat, mineral, dan karbohidrat sehingga berpotensi dimanfaatkan sebagai bahan pangan fungsional. Salah satu bentuk pemanfaatannya yaitu sebagai bahan tambahan dalam pembuatan mi kering. Penelitian ini bertujuan untuk mengetahui pengaruh lama pengeringan terhadap karakteristik kimia, fisik, dan hedonik mi kering rumput laut *Eucheuma cottonii*. Penelitian menggunakan metode eksperimen dengan Rancangan Acak Lengkap (RAL) satu faktor yaitu lama pengeringan (4, 5, 6, dan 7 jam) pada suhu 75°C dengan tiga kali pengulangan. Parameter yang dianalisis meliputi uji proksimat (kadar air, abu, serat, protein, lemak, dan karbohidrat), uji fisik tekstur (hardness, cohesiveness, gumminess), serta uji hedonik (warna, aroma, rasa, dan tekstur). Hasil penelitian menunjukkan bahwa tepung rumput laut *Eucheuma cottonii* memiliki kadar air 1,58%, kadar abu 31,17%, kadar serat 66,89%, protein 5,68%, lemak 5,65%, dan karbohidrat 55,62%. Lama pengeringan berpengaruh nyata terhadap kadar air, abu, protein, lemak, dan karbohidrat, namun tidak berpengaruh nyata terhadap kadar serat. Semakin lama pengeringan, kadar air cenderung menurun hingga 0,60%, sedangkan kadar lemak dan protein cenderung meningkat. Pada uji fisik, nilai hardness dan gumminess meningkat seiring bertambahnya lama pengeringan, sedangkan cohesiveness cenderung menurun. Hasil uji hedonik menunjukkan bahwa lama pengeringan mempengaruhi tingkat kesukaan panelis terutama pada aroma dan rasa. Secara umum, perlakuan pengeringan selama 6 jam menghasilkan karakteristik mi kering rumput laut yang baik.

Kata kunci: *Eucheuma cottonii*, Mi kering, Lama pengeringan, Rumput laut

Viola Citra Pertiwi NPM. 220351100025 The Effect of Drying Time on the Characteristics of Dried Seaweed Noodles (*Eucheuma cottonii*), Under the Guidance of **Dr. Hafiludin, S.Pi., M.Si**

ABSTRACT

Eucheuma cottonii seaweed is a fishery commodity that has a high nutritional content such as fiber, minerals, and carbohydrates, so it has the potential to be used as a functional food ingredient. One form of its use is as an additional ingredient in making dry noodles. This study aims to determine the effect of drying time on the chemical, physical, and hedonic characteristics of dried *Eucheuma cottonii* seaweed noodles. The study used an experimental method with a completely randomized design (RAL) with one factor, namely drying time (4, 5, 6, and 7 hours) at 75°C with three repetitions. The parameters analyzed included proximate analysis (water, ash, fiber, protein, fat, and carbohydrate content), physical texture analysis (hardness, cohesiveness, gumminess), and hedonic analysis (color, aroma, taste, and texture). The results showed that *Eucheuma cottonii* seaweed flour had a water content of 1.58%, ash content of 31.17%, fiber of 66.89%, protein of 5.68%, fat of 5.65%, and carbohydrate of 55.62%. Drying time has a significant effect on water, ash, protein, fat and carbohydrate content, but does not have a significant effect on fiber content. The longer the drying time, the water content tends to decrease to 0.60%, while the fat and protein content tends to increase. In physical tests, hardness and gumminess values increased with increasing drying time, while cohesiveness tended to decrease. Organoleptic test results showed that drying time influenced panelists' preference, especially for aroma and taste. In general, the 6-hour drying treatment produced good characteristics of dried seaweed noodles.

Keywords: *Eucheuma cottonii*, Dried noodles, Drying time, Seaweed