

Novi Dwi Lestari. NIM 190331100043. Karakteristik Fisikokimia dan Sensoris Mi Kering dari Jagung (*Zea Mays L.*) dengan Penambahan Kacang Bambara (*Vigna Subterranea L.*). Dibawa Bimbingan **Dr. Banun Diyah Probowati, S. TP., M.Si** dan **Askur Rahman, S.TP., M.P.**

ABSTRAK

Produk olahan mi seringkali menjadi pilihan sebagai pengganti nasi, yang banyak dikonsumsi masyarakat. Hal ini menjadi salah satu penyebab peningkatan *import* tepung gandum dikarenakan bahan utama pembuatan mi berasal dari gandum. BPS (2021) mencatat pada tahun 2020 Indonesia melakukan *import* gandum mencapai 10,3 juta ton. Dengan demikian, peneliti melakukan penelitian membuat produk mi kering menggunakan bahan baku lokal yaitu jagung, pati kentang, dan kacang bambara. Pemanfaatan potensi pangan lokal di Indonesia merupakan alternatif untuk mengurangi naiknya jumlah *import* gandum. Tujuan penelitian ini yaitu mengetahui karakteristik fisik dan sensoris dari mi dengan dengan kombinasi bahan jagung, pati kentang, dan kacang bambara, serta mengetahui karakteristik kimiawi pada mi kombinasi bahan jagung, pati kentang, dan kacang bambara. metode penelitian ini menggunakan Rancangan Acak Lengkap (RAL). Parameter penelitian meliputi uji fisik (warna dan tekstur), uji sensoris, uji kimia (kadar air, kadar abu, kadar lemak, kadar protein, dan kadar karbohidrat), dan *cooking loss*. Pengaruh perbandingan jagung, pati kentang, dan kacang bambara terhadap mi kering yang dihasilkan yaitu semakin banyak penambahan jagung dan pati kentang semakin besar, maka tekstur pada nilai *hardness* mi kering semakin tinggi. Pada uji tekstur didapatkan nilai *hardness* dari 3 perlakuan yaitu perlakuan pertama: 3053,16 gf, A2: 2843,29 gf, A3: 2609,60 gf, dan warna yang dihasilkan semakin cerah. Berdasarkan hasil uji sensoris dapat disimpulkan bahwa formulasi yang paling disukai oleh panelis adalah formulasi pada perlakuan pertama dengan perbandingan jagung, pati kentang, dan kacang bambara 63:27:10 gram. Nilai uji kimia dan *cooking quality* mi kering perlakuan pertama yaitu uji kadar air sebesar 2,66%, kadar abu sebesar 2,49%, kadar lemak sebesar 1,57%, protein yaitu sebesar 13,89%, dan Kadar karbohidrat sebesar 79,39%, pengukuran *cooking time* pada mi terbaik adalah 3,51 detik sedangkan hasil pengukuran *cooking loss* pada mi terbaik adalah 8,2%

Kata Kunci: Jagung, Kacang bambara, Mi, Pati kentang

Novi Dwi Lestari. NIM 190331100043. *Physicochemical and Sensory Characteristics of Dried MI from Corn (Zea Mays L.) with the Addition of Bambara Bean (Vigna Subterranea L.). Brought by Dr. Banun Diyah Probowati, S.TP., M.Si and Askur Rahman, S.TP., M.P.*

ABSTRACT

Processed noodle products are often an option as a substitute for rice, which is widely consumed by the public. This is one of the causes of the increase in wheat flour imports because the main ingredient in making noodles comes from wheat. BPS (2021) noted that in 2020 Indonesia imported wheat reaching 10.3 million tons. Thus, researchers conducted research to make dry noodle products using local raw materials, namely corn, potato starch, and bambara beans. Utilizing the potential of local food in Indonesia is an alternative to reduce the increase in the number of wheat imports. The purpose of this study is to determine the physical and sensory characteristics of noodles with the combination of corn, potato starch, and bambara beans, as well as to know the chemical characteristics of the noodles in the combination of corn, potato starch, and bambara beans. This research method uses Complete Randomized Design (RAL). The research parameters include physical tests (color and texture), sensory tests, chemical tests (water content, ash content, fat content, protein content, and carbohydrate content), and cooking loss. The effect of the ratio of corn, potato starch, and bambara beans on the dry noodles produced is that the more corn and potato starch are added, the higher the texture of the hardness value of dry noodles. In the texture test, hardness values were obtained from 3 treatments, namely the first treatment: 3053.16 gf, A2: 2843.29 gf, A3: 2609.60 gf, and the resulting color was brighter. Based on the results of sensory tests, it can be concluded that the formulation most preferred by the panelists is the formulation in the first treatment with a ratio of corn, potato starch, and bambara beans 63:27:10 grams. The chemical test value and cooking quality of the first treatment dry noodles were water content test of 2.66%, ash content of 2.49%, fat content of 1.57%, protein of 13.89%, and carbohydrate content of 79.39%, cooking time measurement on the best noodles was 3.51 seconds while the cooking loss measurement results on the best noodles it is 8.2%.

Keywords: Corn, Bambara beans, Noodles, Potato starch