

## **ABSTRAK**

*Kandungan mi sebagian besar berupa karbohidrat yang berasal dari tepung terigu. Oleh sebab itu, untuk meningkatkan kandungan gizi mi maka perlu adanya inovasi baru seperti, penggunaan yellow pea sebagai tepung untuk pembuatan mi. Berdasarkan hasil penelitian bahwa proporsi air dalam gel berpengaruh nyata ( $P < 0,05$ ) terhadap hardness, adhesiveness dan cooking time, untuk cooking loss dan absorpsi air tidak berpengaruh nyata ( $P \geq 0,05$ ). Proporsi tepung yellow pea dalam adonan berpengaruh nyata ( $P < 0,05$ ) terhadap hardness dan cooking time, untuk adhesiveness, cooking loss dan absorpsi air tidak berpengaruh nyata ( $P \geq 0,05$ ). Proporsi interaksi air dan tepung berpengaruh nyata ( $P < 0,05$ ) terhadap adhesiveness dan cooking time, untuk cooking loss, absorpsi air dan hardness tidak berpengaruh nyata ( $P \geq 0,05$ ). Nilai hardness terendah (6213 g) dari proporsi (6:1) (1:1,9). Nilai adhesiveness terendah (-62,947 g) dari proporsi (6:1) (1:1,8). Nilai cooking time terendah (11,780 menit) dari proporsi (6:1) (1:1,8). Nilai cooking loss terendah (9,217%) dari proporsi (6:1) (1:1,8). Nilai absorpsi air terendah (150,411%) dari proporsi (5:1) (1:1,2).*

**Kata Kunci: Mi, Tepung Yellow pea, Tekstur, Cooking Quality.**

## ABSTRACT

*The content of the noodles are mostly carbohydrates derived from wheat flour. Therefore, to improve the nutritional content of the noodles, there is a need to new innovations such as by addition of yellow peas as a powder during manufacture. This research examined the effect of water proportion in gathotan gel, and flour proportion to gel, on textural and cooking properties of gluten-free noodle made from yellow pea flour. Proportion of water in the gel significantly ( $P < 0.05$ ) affected hardness, adhesiveness and cooking time, but did not significantly ( $P \geq 0.05$ ) affect cooking loss and water absorption. The proportion of yellow pea flour in the dough affected significantly ( $P < 0.05$ ) hardness and cooking time, but did not affect ( $P \geq 0.05$ ) adhesiveness, cooking loss and water absorption. The effect of proportion of water and flour interaction was significant ( $P < 0.05$ ) on adhesiveness and cooking time, but was not significant ( $P \geq 0.05$ ) on cooking loss, water and hardness absorption. Lowest hardness value (6213 g) was resulted from water and flour proportion of (6: 1) and (1: 1.9), respectively. Lowest adhesiveness value (-62.947 g) was resulted from water and flour proportion of (6: 1) and (1: 1.8, respectively). The lowest value of cooking time (11.780 minutes) was resulted from water and flour proportion of (6: 1) and (1: 1.8), respectively. Lowest value of cooking loss (9.217%) was resulted from water and flour proportion of (6: 1) and (1: 1.8), respectively. Lowest water absorption value (150.411%) was resulted from water and flour proportion of (5: 1) and (1: 1.2), respectively.*

**Keywords :** Noodle , Yellow pea flour , Texture , Cooking Quality.