

ABSTRAK

Pasta salah satu produk semi kering yang terbuat dari adonan bahan karbohidrat seperti tepung terigu. Jenis pasta yang banyak dikenal di Indonesia yaitu *spaghetti*, *linguini*, *macaroni*, dan lainnya. Produk pasta biasanya menggunakan bahan dasar tepung terigu. akan tetapi tepung terigu memiliki kelemahan yaitu tidak semua orang dapat mengkonsumsi makanan yang berbahan dasar tepung terigu misalkan pada orang yang alergi gluten seperti *autis* dan *celiac*. Untuk mengatasi kelemahan tersebut diperlukan adanya substitusi tepung lokal yang memiliki karakteristik hampir sama dengan tepung terigu misalkan dengan menggunakan tepung jagung. Tepung daun kelor mempunyai kandungan kadar air, kadar abu kadar karbohidrat kadar serat, kadar lemak kadar protein serta kadar vitamin C. Penelitian ini menggunakan desain Rancangan Acak Lengkap (RAL), tujuan penelitian ini untuk mengetahui pengaruh penambahan tepung daun kelor serta alginat terhadap (Kadar Air, Tekstur, *cooking quality*, warna dan sifat sensoris) pasta jagung. Hasil dari penelitian ini bahwa semakin banyak proporsi tepung daun kelor yang ditambahkan maka kadar air pasta jagung menurun. Hasil uji warna parameter kecerahan, kemerahan serta kekuningan bahwa penambahan proporsi tepung daun kelor semakin tinggi maka nilai parameter L^* (kecerahan) a^* (kemerahan) dan b^* (kekuningan) nilai yang dihasilkan menurun. Interaksi penambahan tepung daun kelor dan alginat tidak berpengaruh terhadap *cooking time* pasta jagung. penambahan alginat memberikan pengaruh nyata terhadap *cooking loss* pasta. Semakin tinggi proporsi alginat maka nilai *cooking loss* semakin rendah. Hasil uji sensoris diketahui bahwa rata-rata dari 10 panelis menyukai pasta dengan penambahan tepung daun kelor 1 gram tanpa alginat dari segi warna, kenampakan dan kemengkilatan. Penambahan alginat menurunkan nilai *chewiness*, *gumminess*, *hardness*, *cohesiveness* dan *Resilience*.

Kata Kunci: Pasta, Tepung Jagung, Tepung Daun Keelor, RAL

ABSTRACT

Pasta is a semi-dry product made from a mixture of carbohydrate ingredients such as wheat flour. The types of pasta that are widely known in Indonesia are spaghetti, linguini, macaroni, and others. Pasta products usually use the basic ingredients of wheat flour. However, wheat flour has a weakness, namely not everyone can consume foods made from wheat flour, for example in people who are allergic to gluten, such as autism and celiac disease. To overcome these weaknesses, it is necessary to substitute local flour which has almost the same characteristics as wheat flour, for example by using corn flour. Moringa leaf flour contains water content, ash content, carbohydrate content, fiber content, fat content, protein content and vitamin C content. This study used a completely randomized design (CRD), the purpose of this study was to determine the effect of adding Moringa leaf flour and alginate to water, texture, cooking quality, color and sensory properties) corn paste. The result of this research is that the more proportion of Moringa leaf flour is added, the water content of corn paste decreases. The results of the color test parameters of brightness, redness and yellowness showed that the addition of the proportion of Moringa leaf flour was higher, the value of the parameter L^* (brightness) a^* (red) and b^* (yellow) decreased. The interaction of the addition of Moringa leaf flour and alginate did not affect the cooking time of corn paste. the addition of alginate had a significant effect on the cooking loss of pasta. The higher the proportion of alginate, the lower the value of cooking loss. The results of the sensory test showed that an average of 10 panelists liked pasta with the addition of 1 gram of Moringa leaf flour without alginate in terms of color, appearance and shine. The addition of alginate decreased the value of chewiness, gumminess, hardness, cohesiveness and resilience.

Keywords: Pasta, Corn Flour, Moringa Leaf Flour, RAL