

ABSTRACT

EFFECT OF WHEAT FLOUR, SEAWEED FLOUR (*Eucheuma cottonii*) AND POWDERED RUSIP FORMULATION ON THE ORGANOLEPTIC AND CHEMICAL PROPERTIES OF KREMES NOODLE

By

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This aims of this research are to know the effect of wheat flour, seaweed flour, and powdered rusip formulation on the organoleptic and chemical properties of kremes noodle, and to know the best formulation of wheat flour, seaweed flour, and powdered rusip. This research was designed in Complete Randomized Block Design (CRBD) with 4 repetitions. The treatment in this study used 6 formulation of wheat flour, seaweed flour, and powdered rusip, that are F1 (90:10:0:0)%, F2 (81:10:5:4)%, F3 (74:10:10:6)%, F4 (67:10:15:8)%, F5 (60:10:20:10)%, F6 (53:10:25:12)%, and F7 (46:10:30:14)%. Each sample was tested for organonoleptic and chemical properties. The data obtained were analyzed in variance similarity with the Bartlett Test and data addition with the Tuckey Test. The data were further tested by Honestly Significant

Difference (HSD) test at the level of 5%. The research result showed that the best formulation of wheat flour, seaweed flour, and powdered rusip formulation based on organoleptic and chemical properties of kremes noodle was the formulation F5 with 60% wheat flour, 10% tapioca, 20% seaweed flour, and 10% powdered rusip.

Kremes noodle with the best formulation resulted kremes noodle with savory taste (3,76), typical rusip aroma (3,69), brown color (2,45), and crispy texture (3,84), with a moisture content 3,58%, ash content 9,90%, protein content 11,40%, fat content 14,16%, dietary fiber content 10,28%, and carbohydrates content 50,68%.

Keywords : kremes noodle, powdered rusip, seaweed flour, wheat flour

ABSTRAK

PENGARUH FORMULASI TEPUNG TERIGU, TEPUNG RUMPUT LAUT (*Eucheuma cottonii*) DAN RUSIP BUBUK TERHADAP SIFAT ORGANOLEPTIK DAN KIMIA MI KREMES

Oleh

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Penelitian ini bertujuan mengetahui pengaruh formulasi tepung terigu, tepung rumput laut, dan rusip bubuk terhadap sifat organoleptik dan kimia mi kremes, dan mengetahui formulasi tepung terigu, tepung rumput laut, dan rusip bubuk terbaik. Penelitian ini disusun secara nonfaktorial dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan 4 kali ulangan. Perlakuan pada penelitian ini menggunakan 6 formulasi tepung terigu, tapioka, tepung rumput laut, dan rusip bubuk yaitu F1 (90:10:0:0)%, F2 (81:10:5:4)%, F3 (74:10:10:6)%, F4 (67:10:15:8)%, F5 (60:10:20:10)%, F6 (53:10:25:12)%, dan F7 (46:10:30:14)%. Masing-masing sampel diuji sifat organoleptik dan sifat kimia. Data yang diperoleh dianalisis kesamaan ragam dengan uji Bartlett dan kemenambahan data diuji dengan uji Tuckey. Data selanjutnya dianalisis lebih lanjut dengan Uji Beda Nyata Jujur (BNJ) pada

taraf 5%. Hasil penelitian ini menunjukkan bahwa formulasi tepung terigu, tepung rumput laut, dan rusip bubuk terbaik berdasarkan sifat organoleptik dan sifat kimia mi kremes adalah formulasi F5 (60:10:20:10)%. Mi kremes dengan formulasi F5 menghasilkan mi kremes dengan rasa gurih (3,76), aroma khas rusip (3,69), warna coklat (2,45), dan tekstur renyah (3,84), dengan kandungan kadar air 3,58%, kadar abu 9,90%, kadar protein 11,40%, kadar lemak 14,16%, kadar serat 10,28%, dan kadar karbohidrat 50,68%.

Kata kunci : mi kremes, rusip bubuk, tepung rumput laut, tepung terigu