

ABSTRACT

THE EFFECT OF CONCENTRATION OF PUMPKIN PUREE (*Cucurbita moschata*) ON THE QUALITY OF WET NOODLES WITH BREADFRUIT FLOUR SUBSTITUTION

By

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The aimed of the research to obtain concentration of pumpkin puree which produces breadfruit flour wet noodles with physicochemical and organoleptic properties in accordance with the SNI 2987 - 2015. The research used a Completely Randomized Block Design method with a single factor, namely the concentration of pumpkin puree. The treatment in this study used 6 levels of pumpkin puree concentration, namely F1 (0%), F2 (10%), F3 (20%), F4 (30%), F5 (40%), and F6 (50%). The research stages consisted of making pumpkin puree, making wet noodles, physical and chemical testing, organoleptic testing to get the best and then the best physical and chemical tests. The data obtained were analyzed statistically using the Barlett and Tuckey test and then continued with the ANOVA test and the BNT test at the 5% level. Each sample from each replication will be tested physically, chemically and organoleptically. The best treatment was then carried out by physical testing in the form of tensile strength and chemical testing in the form of water content, ash content, protein content, fat content, carbohydrate content, and total carotene. The results show study indicated that the best addition of pumpkin puree was treatment F5 (40%) with the best sensory characteristics, namely slightly yellowish color (3,81); not typical breadfruit aroma (3,64); chewy texture (3,76); favored taste (4.31) and overall acceptance was favored (3.90). The best breadfruit flour wet noodles have a chemical content of 60.00% water content; ash content 0.34%; fat content 0.38%; protein content of 6.30%; carbohydrate content 28.41%; tensile strength 0.5334 N/mm². and total carotene 15.87 mg/100gr

Keyword : Wet Noodles, Breadfruit Flour, Pumpkin Puree

ABSTRAK

PENGARUH KONSENTRASI *PUREE* LABU KUNING (*Cucurbita moschata*) TERHADAP MUTU MIE BASAH SUBSTITUSI TEPUNG SUKUN

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Penelitian ini bertujuan untuk mendapatkan konsentrasi *puree* labu kuning yang menghasilkan mie basah substitusi tepung sukun dengan sifat fisikokimia dan organoleptik sesuai dengan standar SNI 2987 – 2015. Penelitian menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) dengan factor tunggal yaitu konsentrasi *puree* labu kuning. penelitian ini menggunakan 6 taraf konsentrasi *puree* labu kuning yaitu F1 (0%), F2 (10%), F3 (20%), F4 (30%), F5 (40%), dan F6 (50%). Tahapan penelitian terdiri dari pembuatan *puree* labu kuning, pembuatan mie basah, pengujian fisik dan kimia, pengujian organoleptik untuk mendapatkan yang terbaik dan selanjutnya pengujian fisik dan kimia terbaik. Data yang diperoleh dianalisis secara statistik dengan menggunakan uji Barlett dan Tuckey lalu dilanjutkan dengan uji ANOVA dan uji BNT pada taraf 5%. Masing - masing sampel dari setiap ulangan akan diuji fisik, kimia dan organoleptik. Perlakuan yang terbaik selanjutnya dilakukan pengujian fisik berupa kuat tarik dan pengujian kimia berupa kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, dan total karoten. Hasil penelitian menunjukkan bahwa penambahan pure labu kuning terbaik adalah perlakuan F5 (40%) dengan karakteristik sensori terbaik yaitu warna agak kekuningan (3,81); aroma tidak khas sukun (3,64); tekstur kenyal (3,76); rasa disukai (4,31) dan penerimaan keseluruhan disukai (3,90). Mie basah substitusi tepung sukun terbaik memiliki kandungan kimia yaitu kadar air 60,00%; kadar abu 0,34%; kadar lemak 0,38%; kadar protein 6,30%; kadar karbohidrat 28,41%; *tensile strength* 0,5334 N/mm². dan total karoten 15,87 mg/100g.

Kata Kunci : Mie Basah, Tepung Sukun, *Puree* Labu Kuning