

ABSTRACT

THE EFFECT OF FLOUR TAPIOCA AS A SUBSTITUTION OF WHEAT FLOUR TO THE PHYSICAL PROPERTIES OF WET HERBAL NOODLES

By

CHELVIA FARAMUDITA DESSUARA

The aims of this research were to find out the effect of the amount of tapioca flour substituted in wheat flour on the physical attributes of wet herbal noodles. The study was analyzed with the completely randomized design with 4 variations of substitution tapioca which we 0 %, 10 %, 20 %, and 30 % with 3 repetitions for each treatment. The results show that the higher the substitution of tapioca flour, the higher the water content and *tensile strength*, but the lower the water absorption and swell noodles. The average scores of each composition in the hedonic test tend to be on the classification dislike-neutral. Noodles with tapioca flour tend to be more durable. The analysis of variance and Duncan test ($< 0,05$) show that substitution of tapioca significantly affects moisture content, *tensile strength*, and the RGB color index, but tapioca substitution does not influence the water absorption and swell noodles.

Keywords : Herbal wet noodles, Food quality, Tapioca flour