

ABSTRACT

STUDY OF THE PHYSICAL PROPERTIES OF WET NOODLES WITH ADDITION OF SEAWEED

By

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The objective of this research was to study the physical properties of wet noodles with addition of sea weed such as: water content, water absorption, expand ability, strength of noodles, as well as color. This research was conducted at 6 different compositions as treatment with 3 replications for each treatment. Wet noodles was made as many as 6 treatments using 1kg of flour per treatment, with 100% of wheat flour (control) and five other treatments is by adding sea weed with a ratio of 15%, 20%, 25%, 30% and 35% by weight of wheat flour. The results show that the wet noodle produced has a moisture content ranging from 35.18% to 35.75% for dry and wet noodle 52.10% to 52.85% for wet noodles cooked, power development wet noodle ranged between 25.71% up to 33.06%, water absorption 60.36% to 55.80%, breaking noodle power ranging from 5.67 N and wet noodle color significantly in each treatment.

Keywords: *physical properties, seaweed, wet noodles, wheat flour.*