

ABSTRAK

The Effect of the Ratio of Batu Banana Flour (*Musa balbisiana* Colla) to Wheat Flour on the Moisture Content, Physicochemical, and Sensory Characteristics of Wet Noodles

By

Syifa Sabrina Hafidzah

This study was conducted to determine the effect of the ratio of batu banana flour to wheat flour on the moisture content, physicochemical properties, and sensory characteristics of wet noodles, as well as to determine the optimal ratio that produced the best quality wet noodles. The research using a Completely Randomized Design (CRD), the ratio of wheat flour to banana flour. The treatment consisted of 6 levels P0 (control) 100g wheat flour P1 (95g wheat flour: 5g banana flour) P2 (90g wheat flour: 10g banana flour), P3 (85g wheat flour: 15g banana flour), P4 (80g wheat flour: 20g banana flour), and P5 (75g wheat flour: 25g banana flour) each treatment was replicated four times. The results of the study showed that the ratio of wheat flour to batu banana flour had not significant effect on the moisture content and physicochemical properties of water absorption, and had a significant effect on physicochemical properties of cooking loss, texture, and color of wet noodles. The best sensory characteristics were found in treatment P2 (90g wheat flour and 10g banana flour), with a moisture content of 63.11%, in accordance with SNI 2987:2015 (wet noodles), a cooking loss of 7.31%, and water absorption of 62.42%. In the sensory test, the texture scored 3.63 (between slightly chewy and chewy), which also meets the SNI 2987:2015 (wet noodles).

Keywords: wet noodles, wheat flour, *Musa balbisiana* flour

ABSTRAK

PENGARUH PERBANDINGAN TEPUNG PISANG BATU (*Musa balbisiana* Colla) DAN TEPUNG TERIGU TERHADAP KADAR AIR, SIFAT FISIKOKIMIA, DAN SENSORI MI BASAH

Oleh

Syifa Sabrina Hafidzah

Penelitian ini bertujuan adalah untuk mengetahui pengaruh perbandingan tepung pisang batu dan tepung terigu terhadap kadar air, sifat fisikokimia, sensori mi basah serta mengetahui perbandingan yang tepat antara tepung pisang batu dan tepung terigu yang menghasilkan mi basah terbaik. Penelitian disusun menggunakan Rancangan Acak Kelompok Lengkap (RAKL) non faktorial berupa perbandingan tepung terigu dan tepung pisang batu. Perlakuan pada penelitian ini menggunakan 6 taraf yaitu P0 sebagai kontrol 100g tepung terigu serta perbandingan tepung terigu dan tepung pisang batu terdiri dari P1 (95g : 5g), P2 (90g : 10g), P3 (85g : 15g), P4 (80g : 20g), dan P5 (75g : 25g) dalam 4 ulangan. Hasil penelitian menunjukkan bahwa perbandingan tepung terigu dan tepung pisang batu tidak berpengaruh nyata terhadap kadar air dan uji fisikokimia berupa *water absorption* atau daya serap air, namun berpengaruh nyata pada uji fisikokimia *cooking loss*, tekstur dan warna pada mi basah. Mi basah yang menghasilkan perlakuan terbaik P2 (perbandingan tepung terigu 90g dan tepung pisang batu 10g) dengan kadar air 63,11% sesuai dengan SNI 2987:2015 (mi basah), *cooking loss* 7,31%, *water absorption* atau daya serap air 62,42%, uji sensori tekstur dengan 3,63 (agak kenyal dan kenyal) sesuai dengan SNI 2987:2015 (mi basah).

Kata Kunci: mi basah, tepung terigu, tepung pisang batu