

SRIKANDI LAUTU 04131811036. KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK MIE KERING SAGU DENGAN PENAMBAHAN TEPUNG DAUN KELOR (*Moringa oliefera*)

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RINGKASAN

Penelitian ini menggunakan satu tahapan penelitian, dengan menggunakan Rancangan Acak Lengkap (RAL) sederhana dengan perlakuan non factorial yang terdiri dari satu factor. Konsentrasi tepung sagu 19,14%. Dikombinasikan dengan tepung terigu 28,71%, daun kelor 0%, 2,5%, 5%, 7,5% dan 10% dengan perlakuan. Berdasarkan hasil penelitian yang telah dilakukan adalah Karakteristik fisik mie kering sagu dengan penambahan tepung daun kelor menghasilkan daya rehidrasi (1,49-2,21 %), *cooking loss* (29,22-39,57%), warna L (50,10-64,32) warna a* (2,61-4,04), warna b* (20,38-22,03), karakteristik kimia mie kering sagu dengan penambahan tepung daun kelor menghasilkan kadar air (10,04-14,27%), kadar abu (0,34-0,93%), protein (5,93-7,49%), lemak (2,66-3,71%), karbohidrat (70,71-76,44%), aktivitas antioksidan (1,58-4,39%), dan uji organoleptik mie kering sagu dengan penambahan tepung daun kelor menghasilkan warna (3,02-3,36), tekstur (2,37-4,37), aroma (3,47-3,95) dan rasa (3,73-4,12). Penambahan tepung daun kelor yang menghasilkan mie kering sagu dengan karakteristik terbaik dihasilkan pada perlakuan P1. Penambahan konsentrasi tepung daun kelor memberikan pengaruh nyata terhadap parameter *cooking loss*, warna L, warna b*, karakteristik kimia yaitu, kadar air, kadar abu, protein, lemak, karbohidrat dan aktivitas antioksidan serta uji organoleptik pada tekstur dan aroma. Parameter yang tidak memberikan pengaruh nyata yaitu daya rehidrasi, warna a*, organoleptik warna dan rasa.

Kata Kunci: *fisikokimia, organoleptic, mie kering sagu dan tepung daun kelor*

**SRIKANDI LAUTU 04131811036. PHYSICOCHEMICAL AND
ORGANOLEPTIC CHARACTERISTICS OF DRIED SAGO NOODLES WITH
THE ADDITION OF MORINGA LEAF FLOUR (*Moringa oliefera*)**

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SUMMARY

This research used one research stage, using a simple Completely Randomized Design (CRD) with non-factorial treatment consisting of one factor. Sago starch concentration 19.14%. Combined with 28.71% wheat flour, 0%, 2.5%, 5%, 7.5% and 10% Moringa leaves with treatment. Based on the results of research that has been carried out, the physical characteristics of dry sago noodles with the addition of Moringa leaf flour produce rehydration power (1.49-2.21%), cooking loss (29.22-39.57%), L color (50.10%). -64.32) color a^ (2.61-4.04), color b^* (20.38-22.03), chemical characteristics of dried sago noodles with the addition of Moringa leaf flour to produce water content (10.04-14.27%), ash content (0.34-0.93%), protein (5.93-7.49%), fat (2.66-3.71%).), carbohydrates (70.71-76.44%), antioxidant activity (1.58-4.39%), and organoleptic test of dried sago noodles with the addition of Moringa leaf flour produced color (3.02-3.36%) , texture (2.37-4.37), aroma (3.47-3.95) and taste (3.73-4.12). The addition of Moringa leaf flour produced dry sago noodles with the best characteristics in treatment P1. The addition of the concentration of Moringa leaf flour has a real influence on cooking loss parameters, color L, color b^* , chemical characteristics, namely, water content, ash content, protein, fat, carbohydrates and antioxidant activity as well as organoleptic tests on texture and aroma. Parameters that do not have a real influence are rehydration power, a^* color, organoleptic color and taste.*

Keywords: physicochemistry, organoleptic, dry sago noodles and Moringa leaf flour