KUALITAS *NOODLE*
DARI KOMPOSIT PATI SAGU (*Metroxylon* spp.*)* DAN
TEPUNG SINGKONG (*Manihot esculenta*)

INTISARI

Pati sagu adalah tepung yang didapat dari hasil ekstraksi batang sagu. Pati sagu dapat digunakan sebagai bahan baku pembuatan *noodle* karena memiliki kadar amilosa yang tinggi. Pati sagu perlu dicampur dengan bahan lain yang sudah diketahui potensinya sebagai bahan baku *noodle* agar dihasilkan produk seperti produk komersial. Tepung singkong dapat digunakan sebagai campuran bahan baku karena memiliki kandungan karbohidrat yang tinggi dan mudah di dapatkan. Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung singkong pada pembuatan *noodle* pati sagu terhadap kualitas *noodle* yang dihasilkan seperti penampakan, sifat pemasakan, sifat tekstural, dan sifat sensoris. Empat tahapan yang dilalui dalam penelitian ini yaitu karakterisasi sifat kimia dan fungsional bahan baku, pembuatan *noodle* komposit, karakterisasi kualitas *noodle* komposit, dan pengujian sensoris (kesukaan) *noodle* komposit pati sagu – tepung singkong. Karakterisasi sifat kimia dan fungsional bahan baku meliputi analisis proksimat, kadar amilosa, kadar pati, *swelling power,* dan kelarutan. Pembuatan produk dilakukan dengan lima variasi pati sagu:tepung singkong yaitu 0:100, 25:75, 50:50, 75:25, dan 100:0. *Noodle* yang dihasilkan dianalisis penampakan, sifat pemasakan, sifat tekstural, dan sifat sensoris berupa uji kesukaan.

Hasil penelitian menunjukkan bahwa substitusi tepung singkong pada *noodle* pati sagu mempengaruhi warna, kuat patah, waktu pemasakan, kehilangan padatan akibat pemasakan, *swelling index,* rasio pengembangan, *tensile strength,* elongasi dan kelengketan. *Noodle* komposit yang memiliki karakteristik mendekati produk komersial adalah *noodle* komposit pati sagu:tepung singkong (75:25) dan (100:0). Produk *noodle* komposit yang paling disukai panelis adalah *noodle* komposit pati sagu:tepung singkong (50:50).

Kata kunci: Kualitas *Noodle,* Pati sagu, Sensoris, Tepung singkong.

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QUALITY CHARACTERISTICS OF NOODLES
MADE FROM SAGOO STARCH (*Metroxylon* spp.*) AND CASSAVA
FLOUR (*Manihot esculenta*)

ABSTRACT

Sagoo starch is a flour made from extraction of sago tree. Sagoo starch can be used as raw material for making noodles because it has high amylose content. Sagoo starch should be mixed with other material that its potencies as raw material for making noodles have been known, thus the noodles have good quality same as commercial product. Cassava flour can be mixed with sago starch because it has high carbohydrate content. This research was purposed to investigate the effect of cassava flour substitution on the sagoo starch noodle qualities which is included appearance, cooking properties, textural properties, and sensory properties. Four steps that were passed in this research are chemical and functional characterization of raw materials, noodle production, characterization of noodle qualities, and hedonic test of noodle. Chemical and functional characterization of raw material is included on proximate analysis, amylose and total starch analysis, swelling power, and solubility of cassava flour. Noodle was made with five variation of sagoo starch:cassava flour (0:100, 25:75, 50:50, 75:25, 100:0). Characterization of noodles qualities are included on appearance, cooking properties, textural properties, and sensory properties.

The results show us that cassava flour substitution affects noodle qualities such as color, brittleness, cooking time, cooking loss, swelling index, expantion ratio, tensile strength, elongation, and stickiness. Noodles that have characteristic nearest to the commercial products are the mixture of sagoo starch : cassava flour (75:25) and (100:0). Composite noodle from the mixture of sagoo starch : cassava flour (50:50) is the most favored product by panelist.

Keyword : Noodle Quality, Cassava flour, Sagoo starch, Sensory.

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