

**KARAKTERISTIK FISIK, KIMIA, DAN SENSORIS MI KERING
KOMPOSIT SAGU DENGAN PENAMBAHAN GLUKOMANAN PORANG
(*Amorphophallus oncophyllus*)**

INTISARI

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Mi kering komposit sagu merupakan makanan berbahan dasar terigu yang memiliki kandungan karbohidrat cukup tinggi yang dinilai sehat karena kandungan pati resisten dan seratnya. Mi ini dibuat dari pencampuran pati sagu, terigu protein tinggi, glukomanan porang, garam, kalsium hidroksida, dan air. Penelitian ini menggunakan proporsi tepung terigu:pati sagu = 40:60 dengan penambahan variasi konsentrasi glukomanan porang, yaitu 1%, 1,5%, dan 2% (b/b). Tujuan dari penelitian ini adalah menganalisis pengaruh penambahan glukomanan porang pada mi kering komposit sagu terhadap karakteristik fisik (warna, *tensile strength*, elongasi, *hardness*) dan tingkat kesukaan panelis, serta mengevaluasi kandungan proksimat dan kalori dari variasi terbaik.

Hasil penelitian menunjukkan penambahan glukomanan porang dan peningkatan kadar glukomanan porang menurunkan karakteristik fisik (warna, *tensile strength*, elongasi, dan *hardness*) mi kering komposit sagu. Mi dengan penambahan glukomanan porang 1% merupakan mi yang disukai panelis ditunjukkan dengan nilai tertinggi hampir pada seluruh atribut, kecuali aroma dan kekerasan. Mi terbaik pada penambahan glukomanan porang 1% menghasilkan kadar air dan kadar abu sesuai standar SNI, kadar protein dan kadar lemak rendah, kadar karbohidrat *by difference* tinggi, serta kadar kalori yang tinggi. Dapat disimpulkan penambahan glukomanan porang 1% dianggap sebagai konsentrasi maksimum glukomanan porang yang dapat diterima sebagai formula pada adonan mi kering komposit sagu pada studi ini.

Kata kunci: mi kering komposit, sagu, glukomanan, porang

**PHYSICAL, CHEMICAL, AND SENSORY CHARACTERISTICS OF
SAGO COMPOSITE DRY NOODLES WITH THE ADDITION OF
GLUCOMANNAN PORANG (*Amorphophallus oncophyllus*)**

ABSTRACT

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Sago composite dried noodle is a wheat-based food with high carbohydrate content and is considered healthy due to its resistant starch and fiber content. Sago composite dried noodle was prepared by mixing sago starch, high protein wheat flour, glucomannan from porang, salt, calcium hydroxide, and water. This study used the proportion of wheat flour:sago starch = 40:60 with the addition of several concentrations of glucomannan porang, which were 1%, 1,5%, and 2% (w/w). This objective was to analyze the effect of adding glucomannan porang to sago composite dried noodles on physical characteristics (color, tensile strength, elongation, hardness) and sensory evaluation. Then we evaluated the proximate compositions and calorie value of the resultant noodle with the best sensory and physical characteristics.

The results showed that the increasing levels of glucomannan porang decreased the physical characteristics (color, tensile strength, elongation, and hardness) of sago composite dry noodles. Noodles with the addition of 1% glucomannan porang showed to have the highest panelists' preference. The most preferred noodles with the addition of 1% glucomannan porang showed to have moisture and ash content according to SNI standards, low protein content and low-fat content, and high carbohydrate content by difference content. Thus, it can be concluded that the addition of 1% glucomannan porang was considered the maximum concentration of glucomannan porang that can be accepted as a formula for sago composite dry noodle in this study.

Keywords: sago composite dry noodles, sago, glucomannan, porang