

INTISARI

PENGARUH PENAMBAHAN *Eucheuma Cottonii* TERHADAP KARAKTERISTIK DAN PENERIMAAN KONSUMEN MI KERING BERBAHAN DASAR MOCAF

AHYA JAYA PUTRA

06/ 195077/ PN/ 10803

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan rumput laut *Eucheuma Cottonii* terhadap karakteristik dan penerimaan konsumen mi kering berbahan dasar *mocaf*. Penelitian ini didesain dengan perlakuan penambahan *E. cottonii* 0%, 5%, 7,5%, 10%, 12,5% dan 15%. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap faktor tunggal dan bila terdapat beda nyata dilanjutkan dengan uji DMRT (*Duncan's New Multiple Range Test*) pada tingkat kepercayaan 95%.

Hasil penelitian menunjukkan bahwa semakin tinggi konsentrasi penambahan *E. cottonii*, maka semakin tinggi kadar air, kadar protein, serat kasar, yodium. Mi kering *E. cottonii* memiliki kandungan air berkisar 6,78 – 13,22%, protein berkisar 5,76 – 8,75%, yodium berkisar 93 – 377,73 µg/100gr, serat kasar berkisar 5,49 – 8,94 % dan tekstur berkisar 8,71– 23,38 N. Hasil pengujian kesukaan panelis secara keseluruhan menunjukkan konsentrasi penambahan 15% menunjukkan hasil yang terbaik. Konsentrasi penambahan *E. Cottonii* 15% memiliki kadar air, protein, yodium, dan serat kasar berturut-turut sebesar 13,22, 8,75%, 364 µg/100gr, 8,94% . Nilai pengujian kesukaan warna, aroma, rasa dan tekstur dari mi kering berturut-turut sebesar 3,37 (agak suka), 3,23 (agak suka) 3,57 (suka) 3,73 (suka).

Kata kunci: *E. Cottonii*, Mi Kering, *Mocaf*

ABSTRACT

THE EFFECT OF *Eucheuma Cottonii* ADDITION ON CHARACTERISTICS AND CONSUMER PREFERENCE TOWARDS DRIED NOODLES BASED ON *MOCAF*

AHYA JAYA PUTRA
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The aim of the research was to investigate the effect of seaweed addition (*Eucheuma Cottonii*) to characteristics and consumer acceptance toward dried noodles based on *mocaf*. This research was designed by 0%, 5%, 7.5%, 10%, 12.5% and 15% of *E. Cottonii* addition treatment. The research design was Completely Random Design with single factor and the results that has significantly difference were analyzed with Duncan Multiple Range Test.

The results showed that addition of *E. Cottonii* was increasing water content, protein, crude fiber, iodine. The dried noodles had water content ranged between 6.78 – 13.22%, protein content range between 5.76 – 8.75%, iodine ranged between 93 – 377.73 µg/100gr, crude fiber ranged between 5.49 – 8.94 % and texture ranged between 8.71– 23.38 N. Based on organoleptic test, the addition of *E. Cottonii* 15% was the best result. It had water content, protein content, iodine content, crude fiber content were 13.22%, 8.75%, 364 µg/100gr, 8.94%, respectively. The preference of its color, flavor, taste and texture were 3.37, 3.23 , 3.57 and 3.73 respectively.

Keywords: *E. Cottonii*, dried noodles, *mocaf*