

**PENGARUH PENAMBAHAN CURED EGG YOLK POWDER TERHADAP
KARAKTERISTIK FISIKOKIMIA DAN SENSORIS MI BASAH
DARI TEPUNG UBI JALAR UNGU (*Ipomea batatas* L.)**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan *cured egg yolk powder* terhadap karakteristik fisik, kimia, dan sensoris mi basah dari tepung ubi jalar ungu. Penelitian ini terdiri dari tiga perlakuan penambahan *cured egg yolk powder* 0, 8, dan 16%. Setiap perlakuan dilakukan tiga kali pengulangan terhadap uji karakteristik fisik, kimia, dan sensoris. Data karakteristik fisik dan kimia dianalisis dengan metode *one way ANOVA* dilanjutkan dengan *Duncan's New Multiple Range Test*. Data sensoris dianalisis dengan uji *Kruskall Wallis* dilanjutkan dengan *Mann-Whitney Test*. Hasil rerata uji yang berpengaruh nyata ($P < 0,05$) terhadap penambahan *cured egg yolk powder* meliputi *hardness* 5,76, 3,92, dan 2,69 N; *cohesiveness* 0,32, 0,28, dan 0,24; *adhesiveness* 0,61, 0,18, dan 0,30 Nnm; *springiness* 0,67, 0,57, dan 0,54; *gumminess* 2,14, 1,21, dan 0,71 N; *optimum cooking time* 105, 100, dan 90 s; kadar protein 4,37; 5,17; dan 6,00%; dan kadar lemak 0,10, 1,30, dan 3,25%. Penambahan *cured egg yolk powder* tidak berpengaruh nyata ($P > 0,05$) terhadap *cooking loss*, *water absorption*, *water holding capacity*, warna, kadar air, abu, dan karbohidrat, serta organoleptik. Berdasarkan karakteristik fisik dan kimia serta pertimbangan nilai ekonomi, mi basah dari tepung ubi jalar ungu yang terbaik adalah dengan penambahan *cured egg yolk powder* 8%. Penambahan *cured egg yolk powder* 8% dapat menurunkan *hardness*, *cohesiveness*, *adhesiveness*, *springiness*, dan *gumminess*, mempersingkat *optimum cooking time*, serta meningkatkan kadar protein dan lemak. Konsumsi dari mi basah (100 g) dapat menyumbangkan kebutuhan karbohidrat 14,81%, protein 8,63%, lemak 2,31%, dan kebutuhan energi harian 10,56%.

Kata kunci: *Cured egg yolk powder*, Kualitas mi basah, Tepung ubi jalar ungu (*Ipomea batatas* L.).

THE EFFECT OF ADDING CURED EGG YOLK POWDER ON THE PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF PURPLE SWEET POTATO (*Ipomea batatas* L.) WET NOODLES

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ABSTRACT

This study aimed to determine the effect of adding cured egg yolk powder on the physical, chemical, and sensory characteristics of wet noodles made from purple sweet potato flour. The study consisted of three treatments with the addition of cured egg yolk powder at 0, 8, and 16%. Each treatment was repeated three times for physical, chemical, and sensory quality tests. Data on physical and chemical characteristics were analyzed using one-way ANOVA followed by Duncan's New Multiple Range Test. Sensory data were analyzed using the Kruskal-Wallis test followed by the Mann-Whitney test. The average test results that were significantly affected ($P < 0.05$) by the addition of cured egg yolk powder included hardness at 5,76, 3,92, and 2,69 N; cohesiveness at 0,32, 0,28, and 0,24; adhesiveness at 0,61, 0,18, and 0,30 Nm; springiness at 0,67, 0,57, and 0,54; gumminess at 2,14, 1,21, and 0,71 N; optimum cooking time at 105, 100, and 90 s; protein content at 4,37, 5,17, and 6,00%; and fat content at 0,10, 1,30, and 3,25%. The addition of cured egg yolk powder did not have a significant effect ($P > 0.05$) on cooking loss, water absorption, water holding capacity, color, moisture content, ash, and carbohydrate content, as well as organoleptic properties. Based on the physical and chemical characteristics and economic considerations, the best wet noodles made from purple sweet potato flour were those with an 8% addition of cured egg yolk powder. The addition of 8% cured egg yolk powder reduced hardness, cohesiveness, adhesiveness, springiness, and gumminess, shortened the optimum cooking time, and increased protein and fat content. Consumption of 100 grams of these wet noodles could contribute 14,81% of carbohydrate needs, 8,63% of protein needs, 2,31% of fat needs, and 10,56% of daily energy needs.

Keywords: Cured egg yolk powder, Wet noodle quality, Purple sweet potato flour (*Ipomea batatas* L.).