

**KARAKTERISTIK FISIKOKIMIA DAN SENSORIS MI BASAH DARI
TEPUNG MOCAF (*modified cassava flour*) DENGAN
PENAMBAHAN CURED EGG YOLK POWDER**

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisikokimia dan sensoris mi basah dari tepung mocaf dengan penambahan *cured egg yolk powder*. Penelitian ini menggunakan tepung mocaf dengan penambahan *cured egg yolk powder* 0; 8; dan 16%. Masing-masing perlakuan dilakukan tiga kali ulangan terhadap karakteristik fisik, kimia, serta sensoris. Data pengujian fisik dan kimia dianalisis menggunakan *One Way ANOVA* dilanjutkan dengan *Duncan's New Multiple Range Test*. Data uji sensoris dianalisis menggunakan *Kruskal Wallis* dan dilanjutkan dengan *Mann-Whitney Test*. Hasil rata-rata uji yang berpengaruh nyata ($P < 0,05$) terhadap penambahan *cured egg yolk powder* meliputi *optimum cooking time* 120, 95, dan 90 s; *water absorption* 77, 71, dan 64%; warna a^* setelah pengukusan 1,09, 0,95, dan 1,98; warna b^* setelah pengukusan 17,65, 24,65, dan 28,45; warna b^* setelah perebusan 14,32, 30,58, dan 34,27; abu 2,93, 3,12, dan 3,43%; protein 3,75, 4,43, dan 5,14%; lemak 0,12; 1,29, dan 2,90%; karbohidrat 54,22, 52,19, dan 47,11%; kesukaan warna 3,40, 4,40, dan 5,10. Penambahan *cured egg yolk powder* tidak berpengaruh nyata ($P > 0,05$) terhadap *hardness*, *cohesiveness*, *adhesiveness*, *gumminess*, *springiness*, *cooking loss*, *water holding capacity*, warna L^* setelah pengukusan, warna L^* setelah perebusan, warna a^* setelah perebusan, air, aroma, rasa, tekstur, dan keseluruhan. Berdasarkan karakteristik fisik, kimia, sensoris, serta pertimbangan ekonomis mi basah dari tepung mocaf yang terbaik adalah dengan penambahan *cured egg yolk powder* 8%. Penambahan *cured egg yolk powder* 8% dapat meningkatkan kualitas warna kekuningan dan kemerahan, protein, lemak, dan kesukaan warna. Mi basah (100 g) mengandung energi sebesar 247,31 kkal dan dapat menyumbang 11,50% kebutuhan energi harian.

Kata kunci: *Cured egg yolk powder*, Mi basah, Tepung mocaf

PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF WET NOODLES FROM MOCAF FLOUR (modified cassava flour) WITH THE ADDITION OF CURED EGG YOLK POWDER

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ABSTRACT

This study aimed to determine the physicochemical and sensory quality of wet noodles made from mocaf flour with the addition of cured egg yolk powder. The study utilized mocaf flour with additions of cured egg yolk powder at 0%, 8%, and 16%. Each treatment was replicated three times for physical, chemical, and sensory characteristics. Physical and chemical test data were analyzed using One Way ANOVA followed by Duncan's New Multiple Range Test. Sensory evaluation data were analyzed using Kruskal-Wallis followed by Mann-Whitney Test. The average results of significant effects ($P < 0,05$) due to the addition of cured egg yolk powder included optimum cooking times of 120, 95, and 90 s; water absorption rates of 77, 71, and 64%; a^* color values after steaming of 1,09, 0,95, and 1,98; b^* color values after steaming of 17,65, 24.65, and 28.45; b^* color values after boiling of 14,32, 30,58, and 34,27; carbohydrate contents of 54,22, 52,19, and 47,11%; protein contents of 3,75, 4,43, and 5,14%; fat contents of 0,12, 1,29, and 2,90%; ash contents of 2,93, 3,12, and 3,43%; and color liking scores of 3,40, 4,40, and 5,10. The addition of cured egg yolk powder did not show significant effects ($P > 0,05$) on hardness, cohesiveness, adhesiveness, gumminess, springiness, cooking loss, water holding capacity, L^* color values after steaming, L^* color values after boiling, a^* color values after boiling, moisture, aroma, taste, texture, and overall acceptance. Based on the physical, chemical, and sensory characteristics, as well as economic considerations, the optimal formulation for wet noodles made from mocaf flour was found to be with 8% cured egg yolk powder. The addition of 8% cured egg yolk powder enhanced the yellowish and reddish color tones, protein and fat contents, and color liking scores. A serving (100 g) of these wet noodles contains approximately 247,31 kcal, contributing to 11,50% of daily energy requirements.

Keywords: Cured egg yolk powder, Wet noodles, Modified cassava flour