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GADJAH MADA

SIFAT FISIK DAN SENSORIS MIE KERING DARI BERBAGAI TEPUNG TERIGU DAN FORMULA KANSUI

LIDIA YUNITA ARIANI DEWI, Dr. Ir. Haryadi, M.App.Sc.; Dr. Ir. E. Purnomo Dharmadji, M.Sc.; Ir. Supriyanto, M.S.

Physical Characteristics and Sensoris Evaluation of Dried Noodle

from some Flours and *Kansui* Formulations (Na_2CO_3 and K_2CO_3)

Lidia Yunita Ariani Dewi

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ABSTRACT

Noodle production embraces many processes, such as process of mixing flour with water + Kansui, sheeting, cutting, steaming, and drying.

Using hard wheat may cause some effects on the physical characteristics and cooking quality of dried noodle. The use of hard wheat may result noodle with good elasticity, chewiness, tensile strength, and cutting stress. Moreover, it helps restrict the adhesiveness, restrict the swelling stage (after cooking) and brown the noodle.

Kansui (Na_2CO_3 and K_2CO_3) affects physical characteristics and cooking quality of dried noodle. Adding various portion of Kansui (1%; 0,75%; 0,5%; 0,3%) will cause some effects. Elevating Kansui concentration will enlarge water absorption, expand the swelling stage (after cooking), brown the noodle, reduce noodle adhesiveness and cooking loss, and improve the elasticity, chewiness, tensile strength and cutting stress.

Whereas ratio Na_2CO_3 : K_2CO_3 either it is 9:1 or 3:2 does not show any different influences on the preferred by "panelis" is that made of moderate protein wheat with 1% Kansui concentration and ratio Na_2CO_3 : K_2CO_3 9:1.