

PENAMBAHAN KACANG LEBUI (*Cajanus cajan*) UNTUK PERBAIKAN SIFAT FISIKO-KIMIA, MUTU TANAK DAN AKSEPTABILITAS BERAS ANALOG BERBASIS MOCAF DAN RUMPUT LAUT (*Eucheuma cottonii*)

INTISARI

Masyarakat Desa Sigar Penjalin-Lombok Utara (NTB) terbiasa mengkonsumsi pangan *non-rice* (singkong) sebagai makanan pokok sehari-hari. Hal tersebut berdampak positif terhadap penurunan konsumsi beras di NTB, akan tetapi masih berada di bawah target penurunan konsumsi beras pemerintah. Kebutuhan beras masyarakat NTB tidak terpenuhi akan menyebabkan gangguan terhadap ketahanan pangan. Guna menurunkan konsumsi beras NTB yang masih tinggi, maka perlu dilakukan diversifikasi pangan dengan menggunakan bahan *non-rice* lokal NTB yang dibuat mirip dengan beras (beras analog). Tujuan penelitian ini yaitu mengetahui penambahan kacang lebuli dan air terhadap sifat kimia, fisik dan mutu tanak beras analog dan mengetahui penambahan kacang lebuli dan air pada beras analog paling diterima yang dapat memperbaiki kekurangan kontrol sehingga mendekati IR-64. Rancangan percobaan yang digunakan adalah RAL faktorial dengan 2 faktor yaitu penambahan proporsi kacang lebuli (10%, 20%, 30% dan 40%) dan air (40% dan 50%). Dari keseluruhan perlakuan penambahan kacang lebuli dan air meningkatkan sifat kimia, fisik dan mutu tanak. Beras analog pada penambahan 30% kacang lebuli dengan 40% air merupakan penambahan terbaik secara akseptabilitas yang mampu memperbaiki kontrol sehingga mirip sifat IR-64. Beras analog tersebut memiliki kadar karbohidrat 90,98% ; protein 6,40% dan amilosa 27,26%. Selain itu memiliki bentuk sedang dengan rasio P/L 2,98, densitas kamba 0,71 g/ml, *hardness* 164,06 N dan deformasi 35,25%. Waktu masak 23,26 menit, daya serap air 117,74%, daya pengembangan volume 132,37% dan *hardness* serta deformasi nasi analog 0,69 N dan 0,39%.

Kata kunci : *mocaf*, *E. cottonii*, kacang lebuli, air, beras analog

ADDITION PIGEON PEA (*Cajanaus cajan*) TO IMPROVE OF PHYSICO-CHEMICAL PROPERTIES, COOKING QUALITY AND ACCEPTABILITY ANALOG RICE BASED ON MOCAF AND SEAWEED (*Eucheuma cottonii*)

ABSTRACT

The community of Sigar Penjalin Village-South Lombok (NTB) is accustomed to consuming non-rice food (cassava) as daily main food. This has a positive impact on the decline rice consumption in NTB, but it is still below the target of decreasing rice consumption of government. Needs of rice in community NTB not fulfilled will cause disruption to food security. In order to reduce the high consumption of rice, it is necessary to diversify the food using local material (non-rice) in NTB and made analog rice (similiar with rice). The purpose of this research is knowing the addition of pigeon pea and water in the physico-chemical properties and cooking quality of analog rice and to know the most acceptable addition pigeon pea and water that can improve the control deficiency to approach IR-64. The experimental design used was RAL factorial with 2 factors namely the addition proportion of pigeon pea (10%, 20%, 30% and 40%) and water (40% and 50%). From the overall treatment of addition pigeon pea and water improve the chemical, physical properties and cooking quality. Analog rice with the addition of 30% pigeon pea and 40% water is the best addition in acceptability that can improve the control so that it is similar to the IR-64 characteristic. This analog analog has carbohydrate levels of 90.98%; protein 6.40% and amylose 27.26%. It also has a moderate form with a P/L ratio of 2.98, a density of 0.71 g/ml, a hardness of 164.06 N and a deformation of 35.25%. Cooking time was 23.26 minutes, water absorption was 117.74%, power development volume 132.37% and hardness and deformation of analog rice 0.69 N and 0.39%.

Key words : *mocaf, E. cottonii, pigeon pea, water, analog rice*