

**KUALITAS SOHUN
DARI KOMPOSIT PATI SAGU (*Metroxylon spp.*)
DAN TEPUNG UBI JALAR (*Ipomoea batatas L.*) PUTIH**

INTISARI

Ubi jalar (*Ipomoea batatas L.*) merupakan umbi dari tanaman tropis yang sudah tersebar di berbagai wilayah Indonesia. Umbi ubi jalar dapat dimanfaatkan sebagai bahan baku pembuatan sohun melalui proses penepungan terlebih dahulu. Tepung ubi jalar dicampur dengan pati sagu sebagai bahan baku sohun. Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung ubi jalar pada pembuatan sohun pati sagu terhadap kualitas sohun yang dihasilkan seperti penampakan, sifat pemasakan, sifat tekstural, dan sifat sensoris. Lima tahapan yang dilalui dalam penelitian ini yaitu pembuatan tepung ubi jalar, karakterisasi sifat kimia dan fungsional bahan baku, pembuatan sohun komposit, karakterisasi kualitas sohun komposit, dan pengujian sensoris (kesukaan) sohun komposit pati sagu – tepung ubi jalar. Karakterisasi sifat kimia dan fungsional bahan baku meliputi analisis proksimat, kadar amilosa, kadar pati, *swelling power*, dan kelarutan. Pembuatan produk dilakukan dengan lima variasi pati sagu:tepung ubi jalar yaitu 100:0, 75:25, 50:50, 25:75, dan 0:100. Sohun yang dihasilkan dianalisis penampakan, sifat pemasakan, sifat tekstural, dan sifat sensoris berupa uji kesukaan.

Hasil penelitian menunjukkan bahwa substitusi tepung ubi jalar pada sohun pati sagu mempengaruhi warna, kuat patah, waktu pemasakan, kehilangan padatan akibat pemasakan, *swelling index*, rasio pengembangan, *tensile strength*, elongasi dan kelengketan. Sohun komposit dibandingkan dengan produk komersial sohun jagung dan bihun beras. Sohun komposit yang memiliki karakteristik mendekati kedua produk komersial adalah sohun komposit pati sagu:tepung ubi jalar (100:0). Produk sohun komposit yang paling disukai panelis adalah sohun komposit pati sagu:tepung ubi jalar (100:0).

Kata kunci: Kualitas Sohun, Pati Sagu, Sensoris, Tepung Ubi Jalar.

**QUALITY CHARACTERISTICS OF VERMICELLI
THAT IS MADE FROM SAGO STARCH (*Metroxylon spp.*)
AND WHITE SWEET POTATO FLOUR (*Ipomoea batatas L.*)**

ABSTRACT

Sweet potato (*Ipomoea batatas L.*) is rhizomes of the tropical plant which is spread in Indonesia. Sweet potato rhizomes need milling process before it is used for making vermicelli. Sweet potato flour mixed with sago starch as raw material for making vermicelli. This research was purposed to investigate the effect of sweet potato flour substitution on the sago starch vermicelli qualities which is included appearance, cooking properties, textural properties, and sensory properties. Five steps that were passed in this research are milling process of sweet potato, chemical and functional characterization of raw materials, vermicelli production, characterization of vermicelli qualities, and hedonic test of vermicelli. Chemical and functional characterization of raw material is included on proximate analysis, amylose and total starch analysis, swelling power, and solubility of sweet potato flour and sago starch. Vermicelli was made with five variation of sago starch:sweet potato flour (100:0, 75:25, 50:50, 25:75, 0:100). Characterization of vermicelli qualities are included on appearance, cooking properties, textural properties, and sensory properties.

The results show us that sweet potato flour substitution affects vermicelli qualities such as color, brittleness, cooking time, cooking loss, swelling index, expansion ratio, tensile strength, elongation, and stickiness. Vermicellis are made from sago starch and sweet potato flour compared with two commercial product that are corn vermicelli and rice vermicelli. Vermicelli that have characteristic nearest to the commercial products are the mixture of sago starch:sweet potato flour (100:0). Composite vermicelli from the mixture of sago starch:sweet potato flour (100:0) is the most favored product by panelist.

Keyword : Vermicelli Quality, Sago Starch, Sweet Potato Flour, Sensory