

**KARAKTERISTIK MIE PATI TAKA (*Tacca leontopetaloides*)  
YANG DISUBSTITUSI MOCAF (*MODIFIED CASSAVA FLOUR*)**

**INTISARI**

**Oleh:**

**ADITYA KURNIAWAN**

**13/348459/TP/10698**

Umbi Taka (*Tacca Leontopetaloides*) adalah umbi yang mulai berkembang di Indonesia dan mempunyai nilai ekonomi yang tinggi. Umbi taka dapat dimanfaatkan sebagai bahan baku pembuatan mie melalui proses pengekstrakan pati terlebih dahulu. Pati taka harus dicampur dengan bahan lainnya yang sudah diketahui potensinya untuk pembuatan mie. Salah satu bahan yang digunakan dalam pembuatan mie adalah mocaf. Mocaf mempunyai kandungan amilosa yang tinggi dan tinggi populasi sumbernya di Indonesia. Penelitian ini bertujuan untuk mengetahui pengaruh substitusi mocaf pada pembuatan mie pati taka terhadap kualitas mie yang dihasilkan seperti kenampakan fisik, sifat pemasakan, sifat tekstural, dan sifat sensoris. Penelitian ini dibagi menjadi empat tahap yaitu, pembuatan mie, karakterisasi mie yang dihasilkan, uji sensoris mie dan karakterisasi sifat kimia mie terpilih. Mie yang dibuat berdasarkan variasi rasio pati taka:mocaf yaitu 100:0, 95:5, 90:10, 85:15, 80:20, 75:25 dan 70:30. Mie yang dihasilkan lalu dianalisis warna, kadar air, kuat patah, kehilangan padatan akibat pemasakan, waktu pemasakan, rehidrasi, *tensile strength*, elongasi, kelengketan dan sensoris.

Hasil penelitian menunjukkan bahwa substitusi mocaf pada mie pati taka mempengaruhi kuat patah, warna, waktu pemasakan, kehilangan padatan akibat pemasakan, rehidrasi, kelengketan, *tensile strength*, dan elongasi. Produk mie substitusi yang paling disukai panelis berdasarkan uji sensoris adalah mie substitusi pati taka:mocaf (85:15).

Kata kunci: Kualitas Mie, Pati Taka, Sensoris, Mocaf

**CHARACTERISTICS OF NOODLES  
FROM TACCA STARCH (*Tacca leontopetaloides*)  
AND MOCAF (*MODIFIED CASSAVA FLOUR*)**

**ABSTRACT**

**By:**

**ADITYA KURNIAWAN**

**13/348459/TP/10698**

*Tacca* (*Tacca Leontopetaloides*) is a tube that grow in Indonesia and have a high economic value. *Tacca* tube can be utilized as a raw material for the manufacture of noodle, through the extraction process. *Tacca* starch should be mixed with the other materials which is already known for its potential. Mocaf is being used for another material in this research. Mocaf is known has high amylose content and its source population is high in Indonesia. The purpose of this research was to investigate the effect of mocaf substitution on the *tacca* noodle qualities including appearance, cooking properties, textural properties, and sensory properties. This research divided into four stages, that are noodle production, characterization of noodle qualities, hedonic test of noodle, and chemical characterization of chosen noodle. Noodle was made with seven variation of ratio of *tacca* starch:mocaf (100:0, 95:5, 90:10, 85:15, 80:20, 75:25 and 70:30). The characterization of noodles qualities are color, water content, brittleness, cooking loss, cooking time, swelling index, tensile strength, elongation, stickiness and sensory properties.

The results showed us that mocaf substitution affects *tacca* starch noodle qualities such as brittleness, color, cooking time, cooking loss, swelling index, stickiness, tensile strength and elongation. Noodles from the mixture of *tacca* starch:mocaf (85:15) is the most favored product by panelist.

**Keywords:** Noodle Quality, *Tacca* Starch, Sensory, Mocaf