

Subtitusi Gel Rumput Laut (*Eucheuma Cottonii*) Porang (*Amorphophallus oncophyllus* Prain) Terhadap Karakteristik Mie Kering (Substitution Of Porang Seaweed (*Eucheuma Cottonii*) Gel On Chemical, Physical, And Organoleptic Characteristics Of Dry Noodles)
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ABSTRACT

Dry noodle is one of food product made from wheat flour. Generally dry noodle is processed without addition from other foodstuffs, so can be conducted an inovation by add local foodstuffs to increase attractiveness and noodle nutritional value. Local food is food that consumed by local community based on local potential and wisdom. Foodstuffs that can be used is seaweed and porang. *Eucheuma cottoni* seaweed and Porang as functional foodstuffs can give good healthy effect if consumed periodically. This study is purposed to know the influence of seaweed gel and Porang combination to chemistry, physics and *Eucheuma cottoni* seaweed and Porang dry noodle sensory in this study used comparison of seaweed gel and Porang and wheat flour as P1 (50:50), P2 (40:60), P3 (30:70), P4 (20:80), P5 (10:90). The concentrate of seaweed that used is 5% and and the concentrate of Porang is 10%. Some of this study result showed that seaweed and Porang combination gave real difference influence to water content, ash content, crude fiber, color and water absorption rate of seaweed and porang dry noodle that is proven by 5% Duncan test level

Keywords: Seaweed Gel, Functional Food, Porang