Karakterisasi Mie Basah Bebas Gluten Tepung Komposit Mocaf - Jagung Dengan Substitusi Tepung Tempe

Characterization of Gluten Free Wet Noodles Composite Flour Mocaf - Corn With Tempeh Flour Substitution

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ABSTRACT

This study aims to determine the effect of tempe flour substitution on the physical, chemical, organoleptic properties of gluten-free wet noodles and determine the best effect. This research method used a non-factorial Randomized Block Design (RAK) with 5 substitution treatments for tempeh flour at concentrations of 0%, 5%, 10%, 15% and 20% which were repeated 4 times. Then analyzed using analysis of variance and further tested with Duncan Multiple Range Test (DMRT). The results showed that tempe flour substitution had a very significant effect on cooking loss, water absorption, color brightness (L), yellow color (b), moisture content, protein content, color, texture and taste of hedonic quality. However, there was no significant effect on the red color (a) and the aroma of gluten-free wet noodles. The substitution of 5% tempeh flour resulted in the best gluten-free wet noodle product with the criteria of bright yellow color (4.27), slightly chewy texture (3.23), no tempeh taste (4.56), cooking loss 11.46%, power water absorption is 74.90%, color brightness is L (41.61), yellow color b (22.34), water content is 54.88% and protein content is 9.21% which has met the quality standard of wet noodles (SNI 2987-2015).

Keywords*: composite flour, gluten free, wet noodles, tempeh flour*