

*Characterization of Porang Rice With Addition of Palm Starch and  
Corn Starch*

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**ABSTRACT**

*This study aims to determine the effect of a combination of palmstarch and cornstarch on the chemical, physical and organoleptic properties of porang rice and to determine effect of the best combination. This research method used a non-factorial Completely Randomized Design (RAL) with 9 treatments which were repeated 3 times. Then it was analyzed using analysis variance and then the DMRT test was carried out. The results showed that the addition of palmstarch and cornstarch had a very significant effect on water content, ash content, fiber content, starch content, L\* color brightness, water absorption, cooking time, hedonic quality color, hedonic quality texture, hedonic quality taste and appearance. hedonic quality, but no significant effect on the red color a\*, yellow color b\* and aroma of the hedonic quality of analog porang rice. The combination of 20% palm starch and 20% cornstarch produced the best analog porang rice with hedonic quality criteria of light brown color (4.64), weak porang taste (4.71), good appearance (4.65), strong porang aroma (3.20), water content 7.74% , ash content 3.40%, fiber content 17.62%, starch content 66.52%, color brightness L\* (31.19), red color a\* (5.23), yellow color b\* (3.33), water absorption 146.65%, and time cooking 3.29 minutes.*

**Keywords:** *analog rice, cornstarch, palm starch, porang flour*