

Characteristic Sensory and Glycemic Index of Noodles Taro Bentul Based

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The purpose of this study is to find sensory properties and an index glikemiks noodles taro bentul based. The sensory test the use of (hedonik) and the organoleptik (hedonik) quality, the experiment used is random design lengkap. penetapan formulations in this research conducted comparison starch taro bentul and wheat flour the 70 %: 30 %, 60 %: 40 %, 50 %: 50 %, 40 %: 60 %, and every treatment repeated about 6 kali.. Organoleptik noodles taro bentul based. The best treatment happened to treatment a1 with formulations 70 % starch taro + 30 % wheat flour having organoleptik fulfilling its intended purpose.

Data were analyzed using SPSS 16 Kruskall Wallis test (Significant < 0,05), data were analyzed showed not differences significant of GI values of characteristic sensory and index glycemic of noodles taro bentul based with white bread.

The conclusion of research is that based noodles taro bentul of several treatment there is a difference significantly on the nature of sensory every treatment of based noodles taro bentul of parameter color , think , texture and visibility of umum. nilai ig noodles taro is based bentul 85 .Based noodles taro bentul belong to the index glikemik high

Password: noodles based taro bentul , of the nature of sensory , glikemik index

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