

**PENGARUH PENAMBAHAN TEPUNG EDAMAME (*Glycin max(L) Merr*)  
TERHADAP KARAKTERISTIK FISIK DAN ORGANOLEPTIK MIE  
BASAH**

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**ABSTRAK**

Salah satu jenis tanaman yang dapat dipergunakan untuk menambah nilai gizi pada produk mie basah adalah edamame (*Glycin max(L) Merr*) yang dijadikan tepung karena untuk mempertahankan umur simpannya dan mempunyai kandungan gizi yang tinggi khususnya protein. Penelitian ini bertujuan untuk mengetahui pengaruh dan jumlah terbaik penambahan tepung edamame (*Glycin max(L) Merr*) terhadap karakteristik fisik dan organoleptik mie basah. Penelitian dilaksanakan di Laboratorium Analisis Pangan dan Unit Aneka Pangan Politeknik Negeri Jember dari bulan September sampai Oktober 2014. Metode yang dipergunakan adalah metode eksperimental dengan Rancangan Acak Lengkap (RAL) non faktorial dengan 5 perlakuan (P0 = Tepung edamame 0%, P1 = Tepung edamame 10%, P2 = Tepung edamame 20%, P3 = Tepung edamame 30% dan P4 = Tepung edamame 40%) dan 4 kali ulangan. Adapun parameter penelitian meliputi uji kimia, uji fisik dan uji organoleptik. Hasil penelitian menunjukkan bahwa penambahan tepung edamame (*Glycin max(L) Merr*) yang berbeda-beda dalam pembuatan mie basah tidak berpengaruh nyata terhadap kapasitas penyerapan air. Namun penambahan tepung edamame (*Glycin max(L) Merr*) yang berbeda-beda dalam pembuatan mie basah berpengaruh sangat nyata ( $P>0,01$ ) terhadap sifat kimia protein dan sifat organoleptik mutu hedonik dan hedonik, serta berpengaruh nyata ( $P>0,05$ ) terhadap sifat kimia kadar air, kadar serat dan hedonik warna. Penambahan tepung edamame (*Glycin max(L) Merr*) yang optimal adalah 30% baik untuk mie basah edamame.

**Kata Kunci** : Edamame (*Glycin max(L) Merr*), Mie basah

**EFFECT OF EDAMAME (*Glycin max (L) Merr*) FLOUR ADDITION  
AGAINST PHYSICAL AND ORGANOLEPTIC CHARACTERISTIC OF  
WET NOODLE**

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**ABSTRACT**

*One kind of plants that can be used to increase the nutritional value of wet noodle product is edamame (*Glycin max (L) Merr*), edamame is used as flour as to maintain shelf life and to have a high nutrient content, especially protein. This study aims to determine the effect and the best amount of additional edamame (*Glycin max (L) Merr*) flour against the physical and organoleptic characteristics of wet noodles. Research conducted at the laboratory of Food Analysis and Food Arts Unit Polytechnic of Jember from September to October 2014. The method used was experimental method with a completely randomized design (CRD) non factorial with 5 treatments (P0 = edamame flour 0%, P1 = edamame flour 10%, P2 = 20% edamame Flour, P3 = edamame flour 30% and P4 = edamame flour 40%) with 4 replications. The parameters of the research includes chemical, physical and organoleptic test. The results showed that the addition of different concentration of edamame (*Glycin max (L) Merr*) flour in wet noodle making process did not significantly affect water absorption capacity. Nevertheless, the addition of edamame (*Glycin max (L) Merr*) flour in different amount in wet noodle making was highly significant ( $P > 0.01$ ) on the chemical properties of proteins and organoleptic properties of hedonic and hedonic quality, as well as significant ( $P > 0, 05$ ) against chemical properties of water content, fiber content and hedonic color. The optimum addition of edamame (*Glycin max (L) Merr*) flour is 30% which performing the best result to edamame wet noodle.*

**Keywords :** *Edamame (*Glycin max(L) Merr*), Wet Noodle*