

**EFFECT OF ALKALI SALT AND HYDROCOLLOID WITH
COMBINATION ADDED AGAINST PHYSICAL AND
ORGANOLEPTIC CHARACTERISTIC OF
EDAMAME (*Glycin max (L) Merr*)
WET NOODLE**

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ABSTRACT

*Protein on edamame (*Glycin max(L) Merr*) can be used to increase the nutritional value of wet noodle product. This study aims to determine the effect of alkali salt and hydrocolloid with combination added against the physical and organoleptic characteristics of edamame (*Glycin max (L) Merr*) wet noodles. Research conducted at the Laboratory of Food Analysis Polytechnic of Jember, Laboratory of biochemical Jember University, and Food Arts Unit Polytechnic of Jember from October to November 2014. The method used was experimental method with a completely randomized design (CRD) non factorial with 6 treatments (P0 = non addition of alkali salt and hydrocolloid, P1 = STPP 0,2% addition, P2 = CMC 0,2% addition, P3 = Gum arab 0,5% additon, P4 = STPP 0,2% and CMC % addition, and P5 = STPP 0,2% and Gum arab 0,5% addition) with 4 replications. The parameters of the research includes physical and organoleptic test. The results showed that the addition of alkali salt and hydrocollois in edamame (*Glycin max (L) Merr*) wet noodle making process did not significantly affect of cooking yield value, cooking loss value, green of chroma, and lightness. Nevertheless, the addition of alkali salt and hydrocollois in edamame (*Glycin max (L) Merr*) wet noodle making was highly significant ($P > 0.01$) affect of water content, as well as significant ($P > 0, 05$) affect of edamame (*Glycin max (L) Merr*) wet noodle texture. The optimum addition is CMC 0,2% addition which performing the best result to edamame wet noodle.*

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