

Optimasi Proses Pembuatan MOCAF dengan Metode Taguchi
(*Optimization of the MOCAF Manufacturing Process with the Taguchi Method*)
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ABSTRACT

MOCAF (Modified Cassava Flour) is a cassava product whose principle is to modify cassava cells through fermentation using lactic acid bacteria. The Taguchi method is an alternative to current design options and can be used for problems in optimizing the MOCAF production process. The process of making MOCAF is influenced by several factors, including the processing of cassava and chemicals for fermentation. Therefore, research is needed on the optimization of the MOCAF manufacturing process with the taguchi method. The use of the taguchi method is expected to determine the optimum conditions for the MOCAF manufacturing process. The results showed that the fermentation time factor affected the observed parameters of water content, ash content, fat content, WHC, swelling power, baking expansion, amylose, amylopectin and brightness. The results of the optimization of the MOCAF manufacturing process obtained optimum formulation results on the baking expansion parameter with 24 hours of fermentation time, 10% H₂O₂ concentration and 10 minutes of UV-C exposure.

Key Word: *Mocaf, Optimum, Taguchi*