

**CHEMICAL AND ORGANOLEPTIK CHARACTERISTICS OF multigrain rice
INSTANT BASED ON VARIATION OF FORMULATIONS**

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ABSTRACT

The instant food trend is becoming an alternative in fulfilling the consumption pattern of modern society, which is required to move quickly. One form of instant food innovation is multigrain rice. Instant multigrain rice is a processed product from various kinds of cereals and legumes to become a staple food that has high protein and contains sufficient fiber. Raw materials that can be processed into instant multigrain rice are cereals (brown rice, sorghum) and beans (edamame, soybeans). This study is aimed to determine the effect of formulation concentration on chemical and organoleptik properties, and to determine the best treatment of instant multigrain rice formulation according to consumer acceptance. This study used a non-factorial randomized block design (RBD) method with 1 factor, 5 treatments, and 3 repetitions with ANOVA and effectiveness index. The treatments in this study included F1 (40% sorghum, 10% brown rice, 40% soybeans, 10% edamame) F2 (40% sorghum, 10% brown rice, 10% soybeans, 40% edamame) F3 (25% sorghum, 25% brown rice, 25% soybeans, 25% edamame) F4 (10% sorghum, 40% brown rice, 40% soybeans, 10% edamame) F5 (10% sorghum, 40% brown rice, 10% soybeans, 40% edamame). The results showed that the best treatment was F1 with a water content of 11.30%; protein content of 21.60%; dietary fiber 4.37%; aroma hedonik test 3.78; color 2.86; taste 3.57, texture 3.56; hedonik quality test, strong aroma of multigrain rice, bright brown color, slightly savory taste, slightly chewy texture.

Keywords : Dietary Fiber, Edamame, Instant multigrain rice, Sorghum.