

Optimasi Formulasi Tepung Jagung, Tapioka, dan Tepung Tempe Terhadap Mutu *Non-gluten* Mie Basah Menggunakan Metode Mixture Design

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ABSTRACT

This study aims to determine the best formulation of *non-gluten* noodles from corn flour, tapioca and tempeh flour on the response of protein content, cooking loss, tensile strength texture, water absorption, and color. This research method uses the Design expert 13 application with the mixture design optimization method with 16 Runs (formulations) produced. The results showed that the formulation of *non-gluten* wet noodles from corn flour, tapioca and tempeh significantly affected the response of protein content, cooking loss, tensile strength texture, water absorption and color a (red), while the response of color L and color b did not significantly affect the formulation. The best formulation produced by the mixture design was 30.93% corn flour, 50% tapioca, and 19.06% tempeh flour.

Keyword : *Wet Noodles, Corn Flour, Tempe Flour, Tapioca, Mixture Design*