

Karakterisasi dan Feasibility Study Produksi Mi Sorgum dengan Perbedaan Varietas Sorgum

Characterization and Feasibility Study of Sorghum Noodle Production with Different Sorghum Varieties

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ABSTRACT

Noodles are a food product made from wheat flour that is very popular and favored. The high number of wheat imports in the production of wheat flour as a raw material for noodles leads to a reduction in foreign exchange and dependence on wheat imports. Therefore, efforts are needed to substitute wheat flour with local commodities such as sorghum. Sorghum has many varieties and each variety has different characteristics and nutritional content, which is likely to affect the final characteristics of the product. The research method used was a completely randomized design with one factor, sorghum varieties. The sorghum varieties used were Bioguma, Super, Eistimewa, and red sticky rice varieties. The results showed that different sorghum varieties in sorghum noodles had a significant effect on ash content, protein content, fat content, carbohydrate content, cooking loss, cooking weight, texture, and color of sorghum noodles. However, there was no significant effect on moisture content and cooking time. Differences in varieties also have a significant influence on the organoleptic properties of sorghum noodles, including color, aroma, taste, texture and overall. The feasibility of sorghum noodle production in the NVP and net B/C ratio analysis can be categorized as feasible and can be applied in small scale industries, taking 0.19 years to recover the initial investment cost.

Keywords: Dried Noodles, Sorghum, Feasibility Study, Product Development