

**Pembuatan Mie Basah Dengan Substitusi Tepung Rebung (*Dendrocalamus asper*) Sebagai Alternatif Makanan Pokok Tinggi Serat.** (*Making Wet Noodle with bamboo shoot flour (*Dendrocalamus asper*) substitution as the Alternative of Highly Fiber Staple Food.*)

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## ***ABSTRACT***

*Noodle is one kind of flour processed that is considered as the alternative of staple food substituition by the society. Fiber increasing into wet noodle could be one of efforts to fulfill the lack of fiber as the alternative of staple food in fiber increasing consumption of the society. this research was aimed to examine how making wet noodle by bamboo shot flour substitution as the alternative of highly fiber staple food. Based on this research, I could conclude that content of fiber showed the different result in each treatment. Making wet noodle by bamboo shot flour substitution showed the different response in Hedonic and Hedonic Quality test. The best treatment in making wet noodle by bamboo shoot flour substitution is A2 treatment by appeling 70% for wheat flour and 30% for bamboo shoot flour. Giving highly fiber wet noodle of bamboo shoot flour substitution based on nutrition ingridient at A2 treatment is recommended for wet noodle that is consumed for 2 until 3 bowls each day with 13,4 gr/100 gr until 20,1 gr/100 gr fiber content.*

*Keywords : Bamboo Shoot Flour, Fiber, Wet Noodle.*