

Study of Different Cassava Varieties and Characteristics Against Immersion Long Mocaf (*Modified Cassava Flour*). Dr. Yossi Wibisono, S. TP, MP as chief counselor and Ir. Idrial as a member counselor.

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ABSTRACT

Mocaf a modification of cassava starch is fermented by Lactic Acid Bacteria (LAB). Cassava is a tuber crops that contain carbohydrates are high, but their use is still limited due to the lack of community technology. Mocaf is one solution that can be developed as the use of a new food source or as a food diversification. Various studies Cassava Varieties and Characteristics Mocaf Against Immersion Long has the aim of get best treatment of varieties of cassava and soaking time on making mocaf.

This study uses a completely randomized design consisting of two factors. The first factor is the various varieties of cassava (V) which is composed of two types (adira-1 and unfortunate-1) and the second factor was a long immersion (L) consisting of 4 range (0 hours, 24 hours, 48 hours, and 72). There are eight treatment combinations and each combination treatment was repeated 2 times so obtained 24 experimental units. Analysis of the data obtained do FINGERPRINT Variety and tested further by using the Real Dancan Range Test level 1 and 5%. The results showed that there was no significant interaction between the two factors. In this study, treatment best soaking time is L3 which is 72 hours with a water content of 12.58%, the degree of the color (L *) 94.32, (a *) 0.25 and (b *) 8.84% while visikositas of 1.95 poise and organoleptic color 3.57 with criteria like.

Keywords: Cassava, Variety, Immersion Long, Mocaf.