

**Pengaruh Komposisi Tepung Pisang Kepok Dan Tepung Terigu Terhadap Sifat Organoleptik Mie Basah Dan Kadar Gula Darah Pada Tikus Induksi Aloksan, (*Effect of Composition Kepok Banana Flour and Wheat Flour Against Wet Noodle Appearance Properties and Blood Sugar Levels In Mice Induction Alloxan*)**

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***ABSTRACT***

The Research influence the composition of banana flour kepok and flour on the organoleptic properties of wet noodles and blood sugar levels in mice induction of alloxan was conducted to determine the effect the composition of banana flour kepok and flour on the organoleptic properties of wet noodles and to determine the effect of a decrease in the provision of wet noodles are made from kepok banana flour and wheat flour in clinical trials using alloxan induced diabetic rats. Organoleptic testing by a trained panel of 25 people somewhat. After testing oranoleptik then a wet noodle to test blood sugar levels in rats. Mice used are white Wistar rats and was observed for 28 days. Every seventh day is done checking blood sugar levels using a glucose strip. Feed given by using a sonde 5 ml every morning, afternoon and evening for a drink provided ad libitum.

The results of the organoleptic best treatment that is 100% wet noodle wheat flour noodles due to better results and like noodles in general, so the panelists like without the addition of banana flour that the result is less attractive in terms of color or flavor. The results of the comparison of the blood sugar levels of banana flour 75% and 25% wheat flour that can lower blood sugar levels of 222.8 mg/dl to 217.67 mg/dl.

Key word: research, wet noodles, mice, blood sugar levels