

ABSTRACT

The formulation glutinous rice flour and corn flour to production of synthetic rice based Modified Cassava Flour Susi Susanti ¹⁾, Yossi Wibisono ²⁾, Idrial ³⁾

This research has conducted in process engineering of agricultural production laboratory Jember University. The purpose of this research is to know the best formulation in synthetic rice production based local tubers that have produced. This research used completely random design that consists with two factors. The first factor uses gelatinization degree treatment with 60°C (A1), 70°C (A2), 80°C (A3) and the second factor is corn that consist 10% (A1), 15% (B2) and 20% (B3). The result shows the process of synthetic rice with high degree and corn flour concentration give effect to crude fiber, moisture content, beta-carotene, and amylose and expands process. The result of synthetic rice test chemist is gotten the best result in 3,63% crude fiber, 7,43% moisture content, 0,69% beta-carotene, amylose 10,79% and 17,17 expand process.

Keyword: synthetic rice, corn flour, Mocaf

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