

ABSTRACT

Ari Tri Wibowo. B.1710048. Physical Properties of Wet Noodles from *Heat Moisture Treatment Modified Canistel Starch (Pouteria campechiana)* With Lecithin Addition. Under the guidance of Sri Rejeki Retna Pertiwi and Aminullah.

Wet noodles from Heat-Moisture Treatment Modified Canistel Starch, is a food diversification in the form of non-gluten noodles. This study aimed to analyze the effect of adding lecithin as an emulsifier to the modified heat-moisture treatment modified campolay starch wet noodles. The research design used was a completely randomized design (CRD), which is a comparison of lecithin concentrations with five treatment levels (1%; 1.5%; 2%; 2.5%; 3%). Product analysis includes cooking loss, hardness, stickiness, elasticity, water absorption test, and noodle expansion and elongation test. The results of the analysis of physical properties showed that the higher the concentration of lecithin resulted in lower cooking loss, adhesiveness, hardness, elongation but could increase the value of elasticity, water absorption and swelling power. From the results obtained, the addition of lecithin is known to be used as a texture improve, the best result of this research is the addition of lecithin with a concentration of 2%.

Keywords: lecithin, campolay wet noodles, campolay starch, physical quality

ABSTRAK

Ari Tri Wibowo. B.1710048. Sifat Fisik Mi Basah Berbahan Baku Pati Campolay (*Pouteria campechiana*) Termodifikasi *Heat-Moisture Treatment* Dengan Penambahan Lesitin . Skripsi. Dibawah bimbingan Sri Rejeki Retna Pertiwi dan Aminullah

Mi basah dari pati campolay termodifikasi *Heat-Moisture Treatment*, merupakan suatu diversifikasi pangan dalam bentuk mi non-gluten. Penelitian ini bertujuan untuk menganalisis pengaruh dari penambahan lesitin sebagai pengemulsi pada mi basah pati campolay termodifikasi *Heat-Moisture Treatment*. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) yaitu perbandingan konsentrasi lesitin dengan lima taraf perlakuan (1%; 1,5%; 2%; 2,5%; 3%). Analisis produk meliputi *cooking loss*, kekerasan, kelengketan, kekenyalan, uji daya serap air, dan uji daya pengembangan mi dan elongasi. Hasil analisis sifat fisik menunjukkan semakin tinggi konsentrasi lesitin dapat menghasilkan nilai *cooking loss*, kelengketan, kekerasan, elongasi yang semakin rendah, namun dapat meningkatkan nilai kekenyalan, daya serap air dan daya pengembangan. Dari hasil yang didapatkan penambahan lesitin diketahui dapat digunakan sebagai *tekstur improve*, hasil terbaik dari penelitian yaitu penambahan lesitin dengan konsentrasi 2 %.

Kata kunci: lesitin, mi basah campolay, pati campolay, sifat fisik