

## ABSTRACT

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### **UTILIZATION OF UNRIPE BANANA FLOUR (*Musa* sp.) AND TARO (*Colocasia esculenta*) IN PREPARATION OF ANALOGUE RICE NOODLE “KWETIAU”**

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Banana which is usually eaten raw has the potential of being processed into food which is high in resistant starch content. Taro is one of roots which is widely known to be capable of increasing food textural quality. On the other hand, rice noodle “kwetiau” is a staple food which is widely known among Indonesian as a good source of carbohydrate, whereas carbohydrate is the main component of both banana and taro while also known for having high resistant starch content. The general objective of this study was utilization of unripe banana and taro in preparation of “kwetiau” to increase the resistant starch content of the “kwetiau” made due to its connection with glycemic index while also enhancing the texture of the analogue “kwetiau” to make it as close as the widely produced “kwetiau”. The study is done toward two bananas which are *Musa acuminata* and *Musa x paradisiaca* where the flour and “kwetiau” made using both bananas are not compared. The study was split into two stages which were the preliminary stage to see the effect of drying temperature (50, 60 and 70 °C) and time (8, 16 and 24 h) to the chemical characteristic of the flour produced. The main stage was done to determine which ratio of taro to banana flour (0:100, 25:75, 50:50, 75:25 and 100:0) is the best to be made into “kwetiau”. The chosen formulation for the preliminary stage of the study was banana flour made by drying the banana (*Musa acuminata*) at 60 °C for 24 h with resistant starch content of  $5.00 \pm 0.01\%$  and banana (*Musa x paradisiaca*) at 50 °C for 16 h with resistant starch content of  $4.91 \pm 0.01\%$ . The main stage which was done using deduction showed the best “kwetiau” will be made using ratio of 50:50 between taro and banana flour.

**Keywords** : Banana flour, *Musa acuminata*, *Musa x paradisiaca*, taro, rice noodle, kwetiau

**Reference** : 68 (1968-2019)