ABSTRACT

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UTILIZATION OF PECTIN IN THE MAKING OF RICE NOODLE WITH DIETARY FIBER
(xv + 84 pages: 32 figures, 12 tables, and 25 appendices)

Rice noodle is one variation of noodle that use rice flour as its main ingredient. Rice noodle have a unique taste of chewiness, by adding another ingredient such as tapioca flour, maizena flour, and pectin could enhance the texture of rice noodle. Pectin is one of food ingredient that has a lot of benefits and is often utilized in food processing. There are two stages of this research. The first stage was aimed to determine the best cooking method, type of flour and concentration of flour that produce the best physical characteristic. There will be two types of flour that will be added which is tapioca and maizena flour. There are four concentrations of tapioca and maizena flour which is 0, 5, 10, and 15%. Each combination of flour processed with two cooking method which are cold and hot method. Thesecond step of the research was aimed to determine the best pectin concentrations that produce the best physical characteristic; there are five concentration of pectin which is 0, 5, 10, 15, and 20%. Rice noodle that is added with 15% tapioca flour and cooked with cold method has the best physical characteristics and mostly liked by the panelist, so it is used in the second stage. On the second stage, the result shows that the best concentration of pectin is 10% to the total weight of flour. Rice noodle with the addition of 10% pectin produce the best physical characteristic and have 3.315% dietary fiber content.

Keywords: rice noodles, pectin, dietary fiber, ratio, rice flour

References: 26 (2002-2014)