ABSTRACT

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SUBSTITUTION OF POTATOES (Solanum tuberosum L.) AND THE ADDITION OF SOY FLOUR IN RICE NOODLE MAKING
(xvii + 130 pages, 15 tables, 30 figures, 25 appendixes)

Rice is one of food consumed at Indonesia. Therefore, we need to diversify food using local resources to meet the needs of Indonesia food. Potato is a food that contains carbohydrates. Potatoes have starch ideal as a raw material, because potatoes contain high amylose (34%) and granule swelling. Rice noodle is a food that is made from rice flour with or without additional material that eventually formed the threads the tool used is extruder. This study was aimed to make rice noodle from potato and to add soy flour so that rice noodle. In the first stage of the research, determine the form of processed potatoes (potato flour or mashed potato), six concentration substitution of potato flour (20, 30, 40, 50, 60, and 70%) were applied to rice noodle. In the second stage of the research, five concentrations of soy flour (5, 7.5, 10, 12.5, and 15%) were added to the potato rice noodle. The data from the first stage of the research showed that higher concentration substitution of potato flour increased the cooking loss and decreased the hardness and springiness texture, but increased the adhesiveness of the rice noodles. The potato flour concentration substitution of 50% produced the best noodle. The potato rice noodle had yellow color, not sticky texture, chewy, and low cooking loss. Form the second stage of the research, it was shown that higher concentration of soy flour decreased the cooking loss and increased the texture of rice noodle. The soy flour concentration of 7.5% was found to be concentration to be added in rice noodle. The potato rice noodle with addition of 7.5% soy flour had brownish yellow color, increase in protein content (5.72%), chewy and not sticky texture.

Keyword: potato, protein contain, rice noodle, and soy flour
References: 75 (1992-2014)