QUALITY IMPROVEMENT OF CASSAVA FLOUR-BASED WET NOODLES

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The purpose of this research was to find additional material composition of cassava flour-based wet noodle so that it can compete with common wet noodle. The research was conducted by performing additional material composition variations, especially gluten, eggs, and cooking oil. In addition, the development of a previous research, conducted this test to determine the physical properties of the quantitative parameters of the texture, in this case, elasticity. The final stage of this research is organoleptic test by the respondent to know the community assessment of the wet noodle final product. The assessment refers to the three main things, namely the texture, elasticity, and the taste of a wet noodle. This research managed to create the best composition with similarities to wheat flour noodles by 74% (flavor), 75% (texture), and 84% (elasticity). Cassava flour wet noodles with the best recipe consists of flour mocaf 100 grams, 20 grams of wheat flour, 5 grams of salt, 45 grams of eggs, cooking oil 10 mL, 7 mL gray water, 25 grams of gluten, and 40 mL of water, with mixing until the certain cooking stage. Elastic modulus values obtained for these recipe is 0.05 Pa.