

ABSTRAK

Tingginya konsumsi mi di Indonesia memicu perlunya diversifikasi menggunakan komoditas lokal seperti sorgum dan porang. Penelitian ini bertujuan menentukan karakteristik fisik, kimia, dan organoleptik mi berbasis pati sorgum (*Sorghum bicolor* L.) dan pati porang (*Amorphophallus muelleri* B). Metode penelitian menggunakan dua formulasi dengan variasi proporsi formulasi: F1 (50 g pati sorgum : 20 g pati porang) dan F2 (35 g pati sorgum : 35 g pati porang) sebanyak tiga kali ulangan. Pengujian produk mencakup uji fisik berupa uji elongasi (daya tarik manual), uji kimia meliputi kadar air metode oven dan kadar abu metode tanur, serta uji organoleptik (warna, aroma, rasa, tekstur) menggunakan metode skala hedonik 1–5 oleh 30 panelis tidak terlatih. Hasil penelitian menunjukkan bahwa formulasi F1 memiliki nilai elongasi sebesar 28,97%, sedangkan formulasi F2 sebesar 25,08%. Nilai tersebut berada pada kisaran hasil penelitian Rahmawati *et al.* (2024), yaitu 20,00–35,00%. Kadar air formulasi F1 dan F2 masing-masing sebesar 57,83% dan 62,77%, sedangkan kadar abu sebesar 0,0864% dan 0,0860%. Kedua formulasi memenuhi persyaratan mutu mi basah berdasarkan SNI 2987:2015 untuk kadar air (maksimum 65%) dan SNI 01-2987-1992 untuk kadar abu (maksimum 3%). Hasil uji organoleptik menunjukkan skor warna F1 dan F2 masing-masing sebesar 3,87 dan 3,57, aroma 3,43 dan 3,40, rasa 3,03 dan 3,13, serta tekstur 3,43 dan 3,40. Berdasarkan hasil penelitian, formulasi F1 (50 g pati sorgum : 20 g pati porang) menghasilkan karakteristik fisik yang lebih baik dengan nilai elongasi lebih tinggi, memenuhi persyaratan mutu kimia mi basah, serta memperoleh tingkat penerimaan panelis yang lebih baik pada atribut warna, aroma, dan tekstur dibandingkan formulasi F2.

Kata Kunci: Mi, pati sorgum, pati porang, karakteristik, organoleptik.

ABSTRACT

*The high consumption of noodles in Indonesia highlights the need for diversification utilizing local commodities such as sorghum and porang. This study aimed to determine the physical, chemical, and organoleptic characteristics of noodles based on sorghum starch (*Sorghum bicolor* L) and porang starch (*Amorphophallus muelleri* B). The research method utilized two formulation proportions with three replications: F1 (50 g sorghum starch : 20 g porang starch) and F2 (35 g sorghum starch : 35 g porang starch). Product testing included physical evaluation via elongation testing (manual tensile test), chemical analysis comprising moisture content (oven method) and ash content (furnace method), and organoleptic testing (color, aroma, taste, texture) using a 1–5 hedonic scale method by 30 untrained panelists. The results showed that formulation F1 had an elongation value of 28.97%, while formulation F2 was 25.08%. These values fall within the range reported by Rahmawati et al. (2024), which is 20.00–35.00%. The moisture content of formulations F1 and F2 was 57.83% and 62.77%, respectively, while the ash content was 0.0864% and 0.0860%. Both formulations met the quality requirements for wet noodles based on SNI 2987:2015 for moisture content (maximum 65%) and SNI 01-2987-1992 for ash content (maximum 3%). The organoleptic test results indicated color scores for F1 and F2 of 3.87 and 3.57, aroma scores of 3.43 and 3.40, taste scores of 3.03 and 3.13, and texture scores of 3.43 and 3.40, respectively. Based on the findings, formulation F1 (50 g sorghum starch : 20 g porang starch) produced better physical characteristics with higher elongation, fulfilled the chemical quality requirements for wet noodles, and achieved better panelist acceptance in color, aroma, and texture attributes compared to formulation F2.*

Keywords: noodle, sorghum starch, porang starch, characteristics, organoleptic.