

ABSTRACT

UTILIZATION OF MUNG BEAN EPIDERMIS AND SOYBEAN FOR SAGO NOODLE CREATION

The purpose of this study is to determine whether the utilization of mung bean epidermis and soybean epidermis can increase protein for sago noodle products. The organoleptic test conducted, by the researchers, was carried out at Universitas Ciputra Surabaya and in the city of Bangkalan, by giving six samples of mung bean sago noodles and six samples of soybean sago noodle with a total of 12 samples tested on 30 panelists with three repetitions, and each repetition was tested with different people, so that researchers know which sample is the best, and carried out in two cities to determine market interest from both cities. Data collection techniques in this study were conducted using a questionnaire distribution method that uses a Likert scale. Next, the researcher processed the research data using ANOVA to obtain significant conclusions based on the results of the study. Based on testing, it can be concluded that the best mung bean epidermis sago noodles, which add 10% concentration and for its type using fine flour, and for soybean epidermis sago noodles for the best sample, have a concentration of 10% using fine flour type. Based on laboratory testing of mung bean epidermis sago noodles and soybean epidermis sago noodles, the results of the tested parameters are protein and carbohydrates, 2.48% protein, and 58.11% carbohydrates for mung bean epidermis sago noodles and 2.17% protein, and 68.1% carbohydrates for soybean epidermis sago noodles.

Keywords: ANOVA, Bangkalan City, Mung Bean Epidermis, Soybean Epidermis, Sago Noodles, Organoleptic Test, Laboratory Test, Market Test.