

ABSTRACT

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Title : *Substitution of Wheat Flour with Alternative Mocaf Flour in The Process of Making Noodles*

Mocaf flour is modified cassava flour product made by fermentation using microbes. It's similar to wheat flour, white in color, and does not smell like cassava and can replace wheat flour in the process of making noodles. Mocaf flour have a low protein content, because the protein content of mocaf flour is lower than wheat flour, so wheat flour is needed to add on the proceses of making noodles to increase protein content. The aim of this research is to determine the mocaf flour can be substituted with wheat flour. From the research design that carried out with 1 control treatment 100% wheat flour and 3 treatment variations (50%: 50%), (40%: 60%), (30%: 70%). 50% mocaf flour:50% wheat flour,40% mocaf flour:60% wheat flour,30% mocaf flour:70% wheat flour. The result of this experiment indicates that mocaf flour can be used as a Substitution of Wheat Flour with Alternative Mocaf Flour in The Process of Making Noodles.

Keywords: Noodles, cassava, Mocaf flour, Wheat flour.