



Proximate and Organoleptic Test of Strawberries Wet Noodle

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INTRODUCTION

Strawberries much contain of phytochemicals, included polyphenols which are reported to reduce cancer risk a coronary heart disease and others degeneratives diseases. These effects are considered as most important to be related to the capacity of polyphenol antioxidant found in strawberries. In connection of this case, then



RESULT

Table 1. Proximate Test composition of strawberries wet noodle

No.	Component	Treatment 50g	Treatment 100g	Treatment 150g	Control 0g
1	Carbohydrate	45,78	41,24	35,66	47,28
2	Protein	5,45	6,01	4,06	4,01
3	Crude fat	0,80	0,89	1,73	1,75
4	Moisture	47,89	50,88	55,55	45,90
5	Ash	0,87	0,88	1,12	1,00

Mean values with different superscripts in the same row are significantly different (p<0.05)

METODOLOGY

Research type of to be used is "experimental Design" with way of treating different increment strawberries quantity to the each three treatments 50 grams, 100 grams and 150 grams also using wet noodle control without strawberries increment

Table 2. Comparison of the nutritional value of strawberry wet noodle, wet Noodle without Strawberries and wet noodle in Food Stuff Composition List

No.	Component	Wet Noodle Strawberries	Wet Noodle without strawberries	wet noodle in Food Stuff Composition List
1	Energy	886,3	870,2	85
2	Protein	26,0	20,1	0,0
3	Fat	28,2	27,3	3,3
4	Carbohydrate	116,6	119,0	14,0
5	Vitamin A	68,8	27,9	14
6	Vitamin B	4,8	0,0	0
7	Vitamin C	111,8	9,5	13
8	Kalsium	45,5	23,9	0,8
9	Vitamin E	132,3	90,2	0
10	Fosfor	38,3	32,9	0
11	Iron	3,4	2,5	0
12	Fiber	5,1	3,0	80

Data Research Making Noodles Strawberries, 2012.

Table 3. Sensory evaluation of of strawberries wet noodle

Product	Sensory Parameters				Ovm
	Colour	Aroma	Texture	Taste	
A (Strawberries 50 g)	2.867	3.067	3.129	2.879	less acceptable
B (Strawberries 100 g)	3.680	3.785	3.865	3.796	acceptable
C (Strawberries 150 g)	3.154	3.234	3.357	3.221	acceptable
D (Control)	2.443	2.876	2.132	2.967	less acceptable

Mean values with different superscripts in the same column indicate significant differences (p<0.05). Ovm: refers to overall acceptability

Result of this research to show that strawberries wet noodle has good physical quality (at preferred level). Treatment to be preferred is wet noodle with the increment of 100gram strawberries. The quality of strawberries wet noodle is also better because contains antioxidant especially polyphenols than to be compared with wet noodle without strawberries (control) and wet noodle in Food Stuff Composition List.

