

## **Chicken Noodle Super Cassava Distributed Free of Charge in IPB Agrifuture Expo**

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Posted by admin on 09 September 2013

There was a special thing in the moment of IPB Agrifuture Expo, Thursday (5/9) in Campus of IPB Baranangsiang. For the first 100 visitors, they could taste the chicken super noodles made from cassava flour free of charge. It should not be asked, clearly no less delicious with plain chicken noodle made from wheat. Supple, fit and favours. "This chicken noodle product of flour is made from cassava modified or Modified Cassava Flour (MOCAF). This innovation is the result of the Student Creativity Program 2012," said Laeli Nur Hasanah, the student of Department of Community Nutrition of the Faculty of Human Ecology (FEMA) IPB, conducting this noodle research.

This innovation was also intended in the food diversification. The selection of cassava as the raw material for making chicken noodle stood to reason. Given the cassava was one of the crops which was considerable potential in Indonesia as carbohydrate source, whose production was not optimal yet because it was still considered less economical. "Therefore, we need to develop a new food product based on cassava to increase the economic value of cassava as one alternative to wheat and diversification efforts," explained Laeli.

Previously, on PKM in the Year of 2012, Laeli and friends already made instant noodle from cassava flour and soybean. Laeli along with four colleagues said, that a food product should notice the aspect of food safety. One of them was the use of food preservatives which should comply with the standards that the government recommended. Therefore, the instant noodle of the result of their research was free from the harmful preservatives due to the manufacturing process did not use the harmful chemicals. "We make fresh noodles as chicken noodle raw materials of 100 servings in one night," he admitted. Furthermore, Laeli explained, MOCAF was a product derived from cassava with the principle of modification of cassava by fermentation. MOCAF contributed little protein so that the necessary protein source material was to increase the protein content in noodles. Product title and technology which were the part of this 50 Anniversary of IPB were the results of cooperation of IPB with Bank BRI. (ris)