

DIGESTIBILITY IN VITRO OF STARCH AND PROTEIN ON ANALOG RICE BY FORMULATION OF NAGARA BEAN FLOUR MODIFIED *L. plantarum* AND SAGO STARCH WITH CONCENTRATION OF GLYCEROL MONOSTEARATE

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Abstract	Limited of rice stock as a source of carbohydrates and protein deficiencies in some communities in Indonesia is also still commonly found. Therefore, the strategy used one of them is food diversification to substitute or replace the rice needs by other carbohydrate sources with the use of analog rice based nagara bean (<i>Vigna unguiculata</i> ssp <i>Cylindrica</i>). Nagara bean flour fermented by <i>Lactobacillus plantarum</i> has better characteristics, namely high protein content, starch digestibility and better protein digestibility. Nagara bean flour modified <i>L. plantarum</i> was formulated with sago starch and glycerol monostearate to produce analog rice. The analog rice obtained has the characteristics of high rehydration rate, in the proportion of nagara bean flour and sago starch 50: 50 with glycerol monostearate of 1% had starch digestibility vitro of 81.76% db +/- 0.12, and protein digestibility in vitro was 75.96% +/- 2.30.
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