

Tepung Jagung Instan *Instant Corn Flour*



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Tepung jagung instan diproses melalui tahapan perendaman menggunakan starter mikroba, kemudian ditepungkan dan diayak pada ukuran 100 mesh. Melalui perendaman mikroba terjadi fermentasi yang terkendali, sehingga mutu tepung jagung konsisten. Proses fermentasi meningkatkan pengembangan produk roti dan memperbaiki kualitas produk.

Keunggulan :

- Tahan lama
- Mudah diolah menjadi aneka produk
- Mudah difortifikasi
- Praktis (tinggal tambah air panas)
- Mudah dicampur dengan bahan lain (komposisi)

Manfaat :

- Meningkatkan nilai tambah jagung
- Mengurangi impor terigu
- Mendorong pertumbuhan industri produk pangan berbasis jagung

Instant corn flour is processed through the stages of immersion using a microbial starter, then processed into flour and sieved to 100 mesh size. Through microbial immersion, the fermentation process is under control, so that corn flour quality will be consistent. The fermentation process will increase breads product development and product quality improvement.

Advantages:

- (1) Durable
- (2) Easy to be processed into various products
- (3) Easy fortified
- (4) Practical (just add hot water)
- (5) Easily blended with other ingredients (composition)

Benefits:

- (1) Increase the added-value of corn
- (2) Reduce import of wheat
- (3) Encourage the growth of corn-based food products industry