EXPERIMENTAL RESEARCH OF USING CASSAVA IN MAKING DONUTS
Jessica Celina Antory, Theresa Hartono

ABSTRACT

The overall purpose of this research study is to know if cassava can be made into donut and if it can replace flour. Replacing flour with cassava allows the reduction on the amount of consumption of wheat flour by the citizen of Indonesia. Not only that, it will also promote the product of Indonesia as cassava is one of the well-grown crops in Indonesia.

There are several research methods that are being used in this research study such as primary and secondary data, independent and control variable, together with experimental design where 15 semi-trained panelists have to evaluate the experiment products that has been done. To analyze this research, interview and subjective evaluation are being used in order to obtain the best final result.

The analysis for this research consists of the result table from the 15 semi-trained panelists. The status from each experiment is then being measured by comparing each mean from the indicator to the mean of the scale on the questionnaire. From the result that has been collected, the fifth experiment was the most favorite.

In conclusion from the results that has been obtained is that, cassava can be made into a donut but however it cannot replace flour 100% because to make a donut, there is still a need to use flour that is high in protein to develop the gluten or desired texture.

Keyword: cassava, donuts