

**Pengaruh Substitusi Tepung Talas (*Colocasia esculenta L.Schott*) Terhadap Karakteristik Fisikokimia Bakpao (*The Effect of Taro Flour Substitution (Colocasia esculenta L.Schott) on the Physicochemical Characteristics of Steamed Bread*)**

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***ABSTRACT***

*Bakpao is a type of steamed bread that is popular in Indonesian society originating from China made from wheat flour and yeast, kneaded and formed round and then steamed. The use of wheat flour for processed food in Indonesia is increasing and most of the wheat flour is imported from other countries. Therefore, to reduce the use of wheat flour by utilizing taro tubers as a substitute in processing buns. Taro flour (*Colocasia esculenta L.Schott*) in this study is to increase the nutritional content and improve the quality of buns. The purpose of this study was to determine the chemical, physical, and sensory characteristics of buns substituted using taro flour and determine the percentage of taro flour substitution to produce buns with the best chemical, physical, and sensory characteristics. This study used a randomized group design (RAK) with 8 levels of taro flour substitution (0%, 5%, 10%, 15%, 20%, 25%, 30%, and 35%) with 3 replications. The data obtained were analyzed using ANOVA and continued with DMRT test with 5% confidence level. The results showed that taro flour substitution had a significant effect on moisture content, ash content, bread spread ratio, specific volume, hedonic and hedonic quality. However, it had not significant effect on crude fiber. Bakpao with the best treatment is found in the T0 treatment, namely without the addition of taro flour.*

*Keywords: Bakpao, Taro Flour, Physicochemical Characteristics*