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ABSTRACT

Nastar cake is a type of dry cake made from wheat flour, powdered sugar, margarine, butter and egg yolk filled with jam. The use of 100% wheat flour for food processing in Indonesia is increasing and most of the wheat flour is imported from other countries. Therefore, to reduce the use of flour by using banana peels as a substitute in processing pineapple cakes. Banana peel flour in this research is to increase the nutritional content and increase the quality of nastar. The aim of the research was to determine the effect of varieties and concentrations of banana peel flour and their interactions on the chemical, physical and organoleptic characteristics of nastar cake. The research method used 2 factors, namely cavendish, kepok and ambon banana varieties as factor (A) and concentrations of 10%, 20%, 30% as factor (B) and was carried out 2 times. The research results obtained significantly different results regarding the highest water content of 10.44% in A3B3, the highest protein content of 7.79% in A2B3, the highest fiber content of 3.75% in A2B3, and no significant difference in color. Lightness (L) high of 42.15 (dark yellow) on A2B1, Redness (α) highest 14.95 (yellow brightness) on A1B1, Yellowish (b) highest 40.25 (brightness brown) on A3B1. For the hedonic quality test, it produced a significant difference in the highest color of 3.70 (bright brown) in A2B1, and not a significant difference in the highest aroma of 3.70 (typical of banana peel flour) in A2B3, the highest taste of 3.75 (sweet and savory peel flour) banana in A3B1, the highest texture is 4.20 (rather dense, dry and brittle) in A2B2 and the hedonic test is overall liking has a significantly different effect with the highest value of 3.58 (like very much) on A3B1. The pineapple cake with the best treatment was in the A2B3 treatment, namely the kepok banana peel variety with a concentration of 30%.

Keywords : Nastar cake, banana peel flour, banana peel varieties, concentrations variations.