

**Pengaruh Penambahan Tepung Biji Nangka (*Artocarpus heterophyllus*)  
Terhadap Sifat Fisik, Kimia dan Organoleptik Chiffon Cake**  
(*Effect of Jackfruit Seed Flour (*Artocarpus heterophyllus*) Addition on Physical,  
Chemical and Organoleptic Properties of Chiffon Cake*)  
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***ABSTRACT***

*Jackfruit seed flour is an ingredient that can be used to create innovative and nutritious food products. Chiffon cake is one type of cake made from low-protein flour. The utilization of jackfruit seed flour in the production of chiffon cake is one form of utilization of food resources that have not been widely used. Thus, it can reduce dependence on wheat flour in the production of cake products. The research was conducted with the aim of determining the effect and optimal percentage of jackfruit seed flour addition on the physical, chemical, and organoleptic properties of chiffon cake. This study used the Completely Randomized Design (CRD) method with 8 treatment levels of jackfruit seed flour addition (0%, 10%, 15%, 20%, 25%, 30%, 35%, and 40%) and 3 replications. Data were analyzed using one-way ANOVA test and Duncan's Multiple Range Test (DMRT). The results showed that jackfruit seed flour had a significant effect on specific volume, expandability, texture, color (L, a, b), slice appearance, moisture content, crude fiber content, hedonic and hedonic quality of chiffon cake. Substitution of jackfruit seed flour in chiffon cake does not produce the best percentage because jackfruit seed flour causes a decrease in the quality of chiffon cake, which can be seen from the test results of physical, chemical and organoleptic properties which are decreasing. The decrease occurred because making chiffon cake requires flour that has gluten content but jackfruit seed flour does not have gluten content. Substitution of jackfruit seed flour in chiffon cake only increases the content of crude fiber.*

**Keywords :** *chiffon cake, jackfruit seed flour*