

Pembuatan Roti Manis Bebas Gluten (Kajian Konsentrasi Xanthan Gum dengan Proporsi Tepung Ubi Jalar Ungu dan Tepung Kecambah Kacang Komak) *Making Pone Free Gluten (Study Concentration Xanthan Gum With The Proportion of Flour Sweet Potato Purple and Flour Sprouts Nuts Komak)*

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ABSTRACT

Pone is one of the products bakery that tasteless sweet and usually are laws or in it. Making pone use flour sweet potato purple and flour sprouts nuts komak with the help of xanthan gum .This report aims to review of making pone free gluten with studies concentration xanthan gum use the proportion of flour sweet potato purple and flour sprouts komak beans .The kind of research using a real experiment design complete random (RAL) with two factors. The proportion of flour A sweet potato purple with flour sprouts nuts komak with 3 the level of the A1 = 90 %: 10 %; A2 = 80 %: 20 %; and A3 = 70 %: 30 % and the B concentration xanthan gum 3 level with the B1 = 1,5 %; B2 = 2,0 %; and B3 = 2,5 % every treatment repeated as much as 3 times .The result showed the addition of flour sweet potato purple and sprouts nuts komak with xanthan gum to making pone free gluten best happened to the addition of flour sweet potato purple % 80 , flour kecambah nuts komak 20 % and xanthan gum 2,5 % with A2B3 treatment.

Keywords : Producing Gluten Free Sweet Bread, Gum Xanthan, Purple Sweet Potato Flour, Komak Flour.