

## ABSTRACT



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xiii, VI CHAPTER, 73 Pages, 10 Tables, 10 Images

### MANUFACTURE OF SWEATER BREAD WITH ADDITION OF FLOW OF ALKESA (*Pouteria campechiana*)

**Background:** Alkesa (*Pouteria campechiana*) is a fruit of local food that can be used as a substitute for wheat flour in the manufacture of food products and less in the utilization of the fruit. The alkesa fruit used in this research is made in the form of flour with the addition of flour of fruit of alkesa will be processed into food product that is Roti Manis Alkesa

**Objective:** To know the effect of addition of flour of fruit of alkesa to nutrient content and organoleptic (hedonic quality and receptivity).

**Methods:** This study was experimental with 3 treatments of adding fruit flour alkesa 5g, 10g and 15g. The organoleptic test using VAS (Visual Analogue Scale) was performed by 35 somewhat trained panelists. Data analysis using One way Anova.

**Result:** F1 treatment of sweet bread with addition of flour of alkesa 5g is the most favored treatment by panelist on taste, aroma, texture and overall product parameters. There was significant influence between the addition of alkesa flour to taste, aroma, color and overall product ( $p < 0,05$ ) and no significant effect on texture ( $p > 0,05$ ). The result of chemical analysis of F1 product is protein: 3.69%, fat: 2.56%, carbohydrate: 78.6%, fiber: 0.77%, moisture content: 14.31%, ash content: 0.81% .

**Conclusion:** The more the addition of alkesa fruit flour to the addition of sweet bread the higher the nutritional value of protein, fat, fiber, ash content, and water content. Alkesa sweet bread has met the SNI 01-3840-1995 standard.

**Suggestion :** Can make the nutritional value higher by adding food derived from vegetables, fruits and nuts.

**Keywords:** sweet bread, alkesa fruit flour

**Reading list :** 56 (1985-2017)