

ABSTRACT

The purpose of the research conducted is to know the comparison between flour with cassava flour also baking temperatures for produce fresh breads with good characteristics. The intent of the study is to conduct a study on cassava flour with flour and baking temperatures in the manufacture of fresh bread.

The research methods that conducted was primary and preliminary research. Preliminary research aimed to get the drying temperature of selected cassava flour. Primary research aimed to get the comparison between flour and cassava flour also baking temperature. The design on the study is a randomized design with Factorial Pattern Group (FPG) with 9 treatment rooms, each treatment was repeated three times as much. The first factor is the ratio of cassava flour used with flour (T) from t1 (4:6), t2 (5:5) and t3 (6:4). The second factor is the temperature baking (S) s1 (180⁰C: 30 minutes), s2 (190⁰C: 25 minutes) and s3 (200⁰C: 20 minutes)

The results of the organoleptic response certify the selected drying temperature is 70⁰C with water content 6,5%. The result of the organoleptic physical and chemical shows a sample of the best of all the treatment is t1s1, where comparison of flour with cassava flour (2:3) and temperature baking (180⁰C). Physical and chemical analysis results that favored by panelists, the hardening on fresh bread obtained 18.13 mm/det/100gram, volume development 222,22%, protein 7,39%, moisture 37,33%, carbohydrates, starch 54,47%, fat content 3.74% and 2.2% grey levels.

Key words: Bread toast, flour and cassava flour