

ABSTRACT

The purpose of this research is to know the quality differences of egg rolls that are made of yellow sweet potato flour, red sweet potato flour, and purple sweet potato flour based on the sensory aspects such as the taste, the color, the texture of crispiness, and the flavor. Therefore we can determine which is the best quality egg roll.

The research methods are consisted of preliminary research that is the validation of egg roll recipe previously used by PPTTG LIPI that using yellow sweet potato with concentration of 10%, 15% and 20%. And then the main research is making egg roll products from 3 types of sweet potato flour that is yellow sweet potato flour, red sweet potato flour and purple sweet potato flour with 10%, 15%, 20% and 25% concentration. The experimental design used was a factorial pattern (3x4) with 2 replications in a Randomized Block Design (RBD), which continued by the duncan test.

The results showed that the type and concentration of sweet potato flour have real impact in chemical responses (level of protein and level carbohydrate), physical response (texture of crispiness), and organoleptic responses (taste and color). Yellow sweet potato flour, red sweet potato flour and purple sweet potato flour have real impact in organoleptic response (flavor). And concentration sweet potato flour in 10%, 15%, 20%, and 25% have real impact in chemical response (level water).

Keywords : Egg Roll, Sweet Potato Flour, (Ipomea Batatas)