ABSTRACT

The objective of this study was to determine koji Bacillus subtilis concentration and proper fermentation time in the production of sweet potato flour. The experiment was performed by using linear regression with 6 x 6 factorial pattern without repetition. The first factor was koji concentration, which consists of X_1 (0.5%), X_2 (1%), X_3 (1.5%), X_4 (2%,) X_5 (2.5%), and X_6 (3%). The second factor was fermentation time, which consists of Y_1 (12 hours), Y_2 (24 hours), Y_3 (36 hours), Y_4 (48 hours), Y_5 (60 hours), and Y_6 (72 hours).

Based on experiment results, koji Bacillus subtilis concentration and fermentation time werecorrelated tocharacteristics of fermented sweet potato flour. The relatively best amilographic properties was obtained on the flour sample with X_4Y_1 treatment. Organoleptic testusing likes criteria wasperformed by applying the chosen flour towhite bread. The results concluded that the chosen flour received liked predicate in terms of aroma, taste, and texture.