

ABSTRACT

The purpose of this research is to know the concentration of wheat flour with porridge beet to organoleptic characteristics of sweet bread

The method of research conducted in this study consists of two stages. Phase I research to determine bread improver concentration, and research phase II to find out the concentration of wheat flour with porridge bits. Chemical response test consisted of analysis of proximat content ie carbohydrate, protein, fat, water and ash content. Organoleptic tests include multiple plural tests and hedonic quality tests.

The experimental design carried out in this study was a randomized design group (RAK) of one factor, namely the ratio of flour concentration to a beet tuber consisting of A1 (90%: 10%), A2 (85%: 15%), A3 (80%: 20%), A4 (75%: 25%), and A5 (70%: 3)%) with 5 repetitions.

The results showed that the ratio of wheat flour to tuber beet porridge influenced the organoleptic characteristics of sweet bread. Based on the test of selected product are the product with the formulation of 1 impregnated bread improver concentration of 0.07% and 80% flour substitution with 20% beet tuber porridge. Selected proximate product analyzes of sweetbread buns were carbohydrates (40,1), protein (12,88), Fat (10,1), ash (2) and Water (36,31).

Keywords: sweet bread, beetroot, bread improver.