

## **ABSTRACT**

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*Study Program* : Hotel Business  
*Title* : *Product Trial of Brownies with Black Glutinous Flour As A Substitute For Wheat Flour*

*Brownies are a type of solid chocolate cake. Brownies are made from flour, eggs, fat, sugar and chocolate cooked by baking or steaming. The purpose of this study was to determine the variation of wheat flour substitution with local product substitution in brownie products. The local food ingredient used as a substitute is black glutinous rice flour.*

*The object of this research is brownies with wheat flour which is substituted with black glutinous rice flour. This type of research uses descriptive statistical analysis methods. The number of panelists is 35 non-expert panelists and 5 expert panelists. Tests carried out are Paired T-test using SPSS and hedonik analysis using cross tabulation method.*

*The results of this study indicate that there are differences in color, texture, and taste of black sticky rice brownies. In terms of color, it is known that black glutinous rice brownies have a purplish black color due to the use of black and brown glutinous rice flour. While the aroma of black glutinous brownies does not have a strong aroma. Black glutinous rice brownies have a softer texture than the control product. Then in terms of taste, it was also found that black glutinous brownies had a better value than the control product. So it can be concluded that black sticky rice brownies are well received by consumers..*

*This research has many limitations because it was conducted in the midst of the Covid-19 pandemic with all its limitations, especially in terms of facilities. For hedonik tests, environmental factors are difficult to control because they depend on the design and equipment of each panelist's house. The differentiation test cannot be said to be maximal because there is no partition to minimize interference and prevent communication between panelists. Future research is expected to pay more attention to the facilities used to carry out organoleptic tests to avoid communication between panelists and also to have good and neutral lighting so as not to affect the panelists' assessment of the color of the product.*

**Keywords:** *Black Glutinous Flour, Brownies, Product Trials, Flour Substitution*