

ABSTRACT

Name : Adeline Gabriella, Princessa Liem & Nashrovyando
Study Program : Hotel Business
Title : Klepon with Umbi Garut Flour

Klepon is a traditional indigenous snack or bites from Indonesia that has become well known throughout south-east Asia. Klepon is usually, within its tradition, made out of glutinous rice flour which has been one of the most key and basic ingredients to most of Indonesian traditional snacks. Nevertheless, Indonesian is known to have hundreds and thousands of spices and basic ingredients including tubers or as we called in Indonesia "umbi-umbian".

Thus, this research is purposely to advance and develop Klepon by substituting the key ingredients in hoping that it would elevate the popularity of Klepon itself. The modification done is by incorporating the glutinous-rice flour with arrowroot flour or umbi garut. Arrowroot flour has a similar gooey texture with the glutinous-rice flour.

To see the success outcome of this research, we made several experiments using different ratios and measurements of the flour. The method of data collection used here is hedonic test, which is used to discover the rate of fondness from our respondents, and organoleptic which is to know the right exact character and quality of Klepon needed according to the expert panelists.

The result showed that umbi garut flour with ratio 25% can be used to substitute the control, these result suggest the potential klepon can be modified with others creation.

Keyword: Klepon, Product Trial, Traditional Snack, Arrowroot Flour