

ABSTRACT

Name : Reinal Setiawan

Study Program : Hotel Business

Title : *FIBERCREME AS A SUBSTITUTE OF COCONUT MILK
IN THE MAKING OF PUTU AYU CAKE*

Putu Ayu cake is a traditional steamed cake from Central Java made from coconut milk, pandan and grated coconut as the main ingredients. This cake is very well known for its deliciousness, and how it looks. However, the consumption of coconut milk is often avoided by the public because of the high fat and calorie content so it is not good for health if consumed in excessive amounts (Lukyani, 2021). Therefore, this product trial aims to create putu ayu cake that is free of coconut milk so it is safer for people to consume daily by replacing coconut milk using FiberCreme. The research was conducted using hedonic and differentiation testing which were analysed using the paired sample T-test method. The results showed that FiberCreme could be used to substitute coconut milk to make putu ayu cake. Based on hedonic test, people prefer putu ayu cake that uses 100% FiberCreme and 0% coconut milk. The results of the differentiation test also showed that there was no significant difference between the putu ayu cake made with coconut milk and FiberCreme. So it can be concluded, FiberCreme can be used as an alternative ingredient to make putu ayu cake.

Keyword: Coconut Milk, FiberCreme, Putu Ayu Cake