

ABSTRACT

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Study Program : Hotel Business
Title : *Testing the Usage of Durian Seed Flour as a Substitute to Wheat Flour in Making Cucur Cake*

Durian seed flour is a gluten-free flour that has lots of good nutritional content, especially in protein and other components such as calcium and phosphorus. However, even though this flour has these great advantages, it is still rare to find products that use this flour as one of their ingredients. Therefore, the writers conducted a trial of replacing wheat flour with durian seed flour in making cucur cake. This study aims to see whether durian seed flour can be a replacement for wheat flour. The writers also wish to introduce durian seed flour to the public with a hope that the utilization of durian seed flour which came from durian seed waste will increase and could produce better products. The results of the trial with 5 panelists showed that there were differences in terms of color of cucur cakes with durian seed flour and cucur cakes with wheat flour. While in terms of taste, aroma, and texture, cucur cakes with durian seed flour has similar results as cucur cakes with wheat flour. Further, the results of the trial for 3 brands of durian seed flour with 100 respondents showed a higher preference for the Moringa brand.

Keywords: Cucur Cakes, Durian Seed Flour, Wheat Flour.