

ABSTRACT

Name : Elisabet Angie Setiawan
Study Program : Hotel Business
Title : Product Trial Scones with Purple Sweet Potato Flour as All Purpose Flour Substitute

Scones is small baked cake made from flour which is the main ingredients, egg, yogurt, sugar, butter, baking powder and baking soda. Scones is from Scotland, Ireland and English that usually used for afternoon tea. There are two shapes of scones that usually used, round shape and triangle shape. Scones served with cream and jam.

The characteristic of scones is dry because contains a lot of flour.

Therefore, this product trial aims to create scones with added purple sweet potato flour to add value of the scones and introduce international products with local ingredients. The research was conducted by using organoleptic testing and hedonic testing. The results analyzed by using the paired sample T-test method. The results showed that purple sweet potato flour could be used to substitute all-purpose flour but, couldn't use 100% of purple sweet potato. The most-liked ratio is 70% purple sweet potato flour.

Keyword: Purple Sweet Potato Flour, Scones, Product Trial