

ABSTRACT

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Study Program : Hotel Business
Title : Product Trial Noodles With Purple Sweet Potato
Flour as All Purpose Flour Substitute

This study aims to find out whether purple sweet potato flour can replace wheat flour in making noodles. In conducting trials of making noodles made from purple sweet potato flour, the authors used experimental testing methods conducted on panelists in organoleptic tests and hedonic tests to obtain results in the assessment.

In conducting trials for making noodles made from purple sweet potato flour, the authors used 8 panelists for the organoleptic test and 31 panelists for the hedonic test to assess how the final product of noodles made from purple sweet potato flour was in terms of color, aroma, texture and taste.

The results of the trial of making noodles using purple sweet potato flour as a substitute for wheat flour can be concluded that based on the results of the organoleptic test and hedonic test, although there is a significant difference in comparing noodles made from purple sweet potato flour and noodles made from wheat flour in the organoleptic test, noodles made from purple sweet potato flour in a composition of 50 % Wheat Flour 50 % Purple Sweet Potato Flour have advantages in terms of color, aroma, texture and taste when compared to noodles made from wheat flour. In the hedonic test, purple sweet potato flour can actually replace wheat flour in making noodles because it has its own advantages in terms of color, aroma, texture and taste.

Keywords : Noodles, Purple Sweet Potato Flour, Wheat Flour