

# Substitution Of Red Bean Flour In Mooncake Skin Making

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## Abstract

The background of this research is to find out the use of red bean flour in making mooncake skins does not yet exist. and there is no known public acceptance of the manufacture of mooncake skin with red bean flour as an alternative to wheat flour. And the aim is to find out the ideal formulation in making mooncake skins with local food ingredients, namely red bean flour, to determine people's acceptance of red bean flour innovation products in making mooncake skins. The research method used is quantitative research, and distributes questionnaires to the panelists to conduct a preference test or organoleptic test on the taste, color, aroma and texture of the product. Processing of data from the results of the questionnaire was processed using descriptive statistics. The results obtained after conducting pre-experimental research the authors get the right results for research by providing questionnaires and product samples to expert panelists and consumer panelists. the formulation used is the P2 formulation using 85% red bean flour 15% wheat flour and the P3 formulation using 100% red bean flour. The conclusion of this study is that from the 2 formulations obtained and seen from the mean, median, mode, and standard deviation of the results of the organoleptic test questionnaire to expert panelists and consumer panelists, it can be concluded that the preferred formulation is both in terms of taste and taste. , aroma, color and texture are P3 formulations using 100% red bean flour with an average value of 3.5 for expert panelists and 3.32 for consumer panels. And making mooncake skins using red bean flour as a substitute for wheat flour which is the main ingredient in making mooncake skins can be liked and accepted by the public.

**Keyword :** *Mooncake, Typical Chinese Food, Red Bean Flour.*

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