

Development of Bandros Cake Product Formulation Made from Oatmeal Flour as a Healthy Snack

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Abstract

The background of this research is that the use of oatmeal in Indonesia is currently still limited because the price of oatmeal is relatively more expensive. For this reason, food diversification of oatmeal needs to be increased which can be used as a source of nutrition in food products. One effort that can be done is to make bandros cakes made from oatmeal flour as a healthy snack. Purpose of your study this type of experimental research aims (1) to determine the quality of bandros cake made from oatmeal flour substitution technique, with oatmeal flour content of 0%, 25%, 50% and 100% in terms of color, aroma, texture and taste aspects. Describe the research methods this study uses a questionnaire method with a preference test from the panelists, then the writer looks for information on a good formulation to be applied to the bandros cake before being tested on the panelists. Subsequently analyzed using quantitative descriptive techniques. Results or outcomes of the work the results showed (1) the quality of bandros cake made from oatmeal flour in product a (100% rice flour) had an average value of 118.75 which was included in the liking category, then in product b (75% rice flour and 25% oatmeal flour) has an average value of 104 which is included in the like category, in product c (50% rice flour and 50% oatmeal) has an average value of 109.75 which is included in the like category and in product d (100% oatmeal flour) has an average an average value of 108 which is included in the like category. Based on the results of this study, it can be concluded that the value of cake bandros made from oatmeal flour in product a (100% rice flour) is superior and preferable.

Keywords: *Development, Bandros Cake, Oatmeal Flour, Healthy Snacks*

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