

ABSTRACT

The kebab doner is one of the world's most famous kebabs, one of the main components in the making of kebabs is the ribbons wrapped in meat, and vegetables. This research uses an experimental method by adding red rice flour in the production of ribbon bread. To know the acceptance of consumers to the red rice ribbon bread done organoleptik test to determine the effect of large, color, physical penampulan, texture and aroma of red rice flour to bread ribbon. using consumer panel ie, with 30 questionnaires to the respondents. The recipes of brown rice buns are red rice flour 84gr, 3gr salt, 5sdt olive oil, 1 cup air, and 5gr yeast. The results showed the taste, color, physical appearance, aroma, and texture, the result of the research of red rice ribbon tori is very disappointing consumers who studied, in terms of taste 100% of respondents like and love, in terms of scents 77% of respondents like and very like, from 90% of respondents likes and love very much, in terms of color 80% of respondents like and very like, in terms of physical appearance 73% of respondents like and very like the bread brown rice ribbon.

Keywords: *series of materials, kebab, pita bread*