

ABSTRACT

This study discusses and aims to (1) Analyze the innovation of green bean vla in eclair products with the substitution of the use of mocaf flour (modified casava flour) (2) Determine consumer acceptability of green bean vla innovation in eclair products with substitution of the use of mocaf flour (modified casava flour) flour) in aspects of taste, color, aroma and texture. The benefits of this research are to introduce alternative ingredients other than wheat, as food diversification, reduce the use of flour and increase the use and economic value as well as add food products from processed processed mocaf flour (modified casava flour) and make innovation with the addition of green beans. This research was started from March 2020 - May 2020. This research was an experimental study with a completely randomized design method with 3 treatments of mocaf flour substitution with a percentage of 50%, 60%, and 70%. Consumer acceptance testing was conducted by organoleptic testing of 50 panelists by distributing questionnaires. The results of this study are to find out the innovation formulation of green bean vla in eclair products with substituted mocaf flour (modified casava flour), besides to know the extent of consumer acceptance of green bean vla in eclair products with mocaf flour substitution (modified casava flour) through consumer acceptance testing. In general, the results of the study of substitute mocaf flour (modified cassava flour) in making eclairs with green bean vla innovation can be accepted and preferred by consumers of a scale enough to like, 48% of consumers choose likes based on color, 40% choose likes based on taste, 48% likes based on aroma, 40% chose likes and really liked based on texture, and 50% chose very likes based on physical appearance.

Keyword: Eclairs, Mocaf flour substitution, Mung Bean