

ABSTRACT

This research discussed the use of canna starch as an additional ingredient in making steamed apem cake modifications. Canna root crops in Indonesia are very easy to get, because these types of tubers usually grow in tropical areas, especially Southeast Asia including Indonesia, so they easily make canna starch as the basic ingredient for making apem cakes. Therefore, the author will research about the use of canna starch as a flour enhancer. This research aims to get the right prescription formula and to determine consumer acceptance by distributing organoleptic test questionnaires to 100 panellists. This research is an experimental research, namely by utilising canna starch as an additional ingredient for making steamed apem, the result of this study is that the right recipe formula is obtained, namely by using 168 grams of rice flour and 72 grams of canna starch in steamed apem products as an additive. Based on the results of organoleptic tests to determine consumer accepted shows that the product can be accepted and favoured by consumers. This study is expected to be beneficial and serve as a new reference for consumers interested in modified apem cakes utilizing canna starch.

Keywords: modification, apem cake, canna starch