

ABSTRACT

Kastengel is a type of cookie that is generally made with a recipe that combines cheese and wheat flour. In this study, modifications were made to the kastengel product by replacing wheat flour with banana flour. The substitution with banana flour is known to create a softer texture due to the relatively high water content in the flour. The objective of this study is to explore a kastengel formula utilizing banana flour and to evaluate consumer acceptance of kastengel development using banana flour as a substitute for wheat flour, with the aim of enhancing the economic value of bananas and reducing dependence on wheat flour. The study was experimental in nature, using a Completely Randomized Design (CRD), where one factor was the substitution of banana flour for wheat flour with three treatments: 30:70, 50:50, and 70:30. Analyses were conducted to determine differences in texture, taste, color, aroma, appearance, and consumer acceptance compared to conventional kastengel. In this study, participants were grouped into several categories, including academics, food industry practitioners, and students. A total of 30 people participated as panelists or tasters, comprising 5 academics, 5 food industry practitioners, and 20 students. The research results showed that kastengel C and B received the most positive responses from the panelists, particularly in terms of taste, preference, and appearance. The developed recipe formulation also successfully produced a consistent product.

Keywords: Kastengel, Flour, Banana, Food Innovation, Sustainability