

ABSTRACT

Indonesia has an abundant variety of tropical fruits, one of which is jackfruit. Jackfruit is widely consumed by the community directly or as processed products such as chips, dodol, syrup and even young jackfruit can be processed into vegetables, but jackfruit seeds are usually wasted and become food waste. One of the efforts to utilize jackfruit seeds is to make jackfruit seed flour. Jackfruit seed flour can be an alternative ingredient in making processed products, one of which is paris-brest, which is a typical French product that generally uses wheat flour as the main ingredient. This study aims to determine the potential of jackfruit seed flour as a substitute for wheat flour in paris-brest products, as well as assess consumer acceptability. The method used was pre-experimental with a completely randomized design (CRD) using two types of products, namely original paris-brest and innovative paris-brest. This study conducted organoleptic and hedonic tests by 30 panelists through questionnaires. The results showed that jackfruit seed flour-based paris-brest had excellent acceptability from all aspects starting from taste, aroma, color, texture, appearance and level of liking obtained positive scores, even superior in several aspects. The use of jackfruit is proven not to reduce the characteristics of paris-brest and can be one of the efforts to utilize food waste and innovation in the development of sustainable local products.

Keywords: Inovation; Paris-brest; Jackfruit seeds