

ABSTRACT

Jicama (Pachyrhizus erosus) is a tuber from the Leguminosae family that has great potential in developing product innovation, in addition to its cheap price, jicama contains high fiber content which is good for health. Although jicama production is quite abundant, the use of jicama is still limited to fresh consumption and simple processing such as chips or pickles. In fact, jicama has very broad industrial potential in the culinary sector. One form of innovation that can be developed is the manufacture of jicama-based croquettes as an alternative to potatoes. This study aims to utilize jicama as a raw material in making croquettes, find out the recipe formulation, and test consumer acceptance by giving an organoleptik test questionnaire to 30 respondents who will assess the taste, color, aroma, texture, and appearance of the product. This type of research uses an experimental method to determine the formulation of the jicama croquette recipe that has not been studied before. The results showed that the jicama recipe formulation as a potato substitute in croquette skins produced quite good results. Furthermore, organoleptik test results obtained from randomly distributing questionnaires to 30 panelists showed an average score of 4 and 5. The study concluded that jicama-based croquettes are acceptable to consumers.

The results of this study are expected to serve as a reference for creating innovative local food products and providing business opportunities for MSMEs as well as adapting traditional culinary arts to developing culinary trends.

Keywords: *Jicama, Croquettes, Product Innovation, Organoleptik Test*