

## **ABSTRACT**

### **THE SUBSTITUTION OF KIMPUL FLOUR (*Xanthosoma sagittifolium*) AND WHEAT FLOUR AGAINST TO THE PHYSICAL CHEMICAL CHARACTERISTIC AND SENSORY SWEET BREAD**

**By**

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The aim of the research was to obtain a difference between substitution of kimpul flour and wheat flour of chemical characteristic, dough improvement and sensory characteristics and to obtain a substitution of kimpul flour and wheat flour to get the best chemical characteristic, dough improvement, and sensory characteristic of sweet bread. The experiment was arranged in a Complete Randomized Block Design (CRBD) non factorial with five repetitions. The treatments had 5 levels comparison of kimpul flour and wheat flour (L), that were L1 (0%:100%); L2 (5%:95%); L3 (10%:90%); L4 (15%:85%); L5 (20%:80%). The data were analyzed using Barlett test to find homogeneity, furthermore the Tuckey test was used to test the additivity, then the data were further analyzed with Least Significant Difference (LCD) test at 5% level. The research results showed that L2 was the best formulation to produce sweet bread with the moisture content of 21,20 %, ash content of 1.42 %, fat content of 12,48 %, and dough improvement 1,37, NaCl content of 1.05 %, sucrose content of 7.6 %, with a score

texture of 3,47 (somewhat soft), a score taste and flavor of 2,62 (somewhat typical kimpul) , the score color 4,18 (yellow), and the overall acceptance of 3,61 (like).

Keywords:kimpul flour, sweet bread, physic, chemical and sensory characteristics