ABSTRACT

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SUBSTITUTION OF RICE FLOUR WITH GREEN PEEL OF Gnetum gnemon L. FLOUR IN MAKING OF TALAM (TRADITIONAL CAKE)
(xiv + 105 pages : 16 tables, 9 figures and 17 appendices)

Dietary fibers are part of plant material that cannot be digested in the human digestion system. It is not consider as a nutrition substances although it has benefits for health and disease prevention. Gnetum gnemon L. is one example of a natural plant that easily found in Indonesia which peels contain high amount of dietary fibers. Although the green peel of Gnetum gnemon L. contains a high amount of dietary fibers, the application of it is rarely found in food products, especially in traditional food products. This research was aimed to know the capability of green peel Gnetum gnemon L. flour to substitute rice flour in traditional cake, such as talam. Moreover, this research was also done to investigate the amount of dietary fibers in the green peel of Gnetum gnemon L. flour and the final product itself, talam. Green peel Gnetum gnemon L. flour were made by drying in four different condition, which were 50°C, 60°C, and 70°C in cabinet dryer and sun drying. Drying condition showed a significant different between treatment in sun drying and cabinet dryer with temperature of 50°C. Drying in the cabinet dryer with temperature 50°C gave a higher content of dietary fibers than the others. Green peel of Gnetum gnemon L. flour substitution for 5% in talam had the highest acceptance by the panelists among the other concentration (1%, 3%, 7% and 9%). Furthermore, the substitution improved the amount of dietary fiber, taste, color, texture and flavor of talam traditional cake. 

Keywords : Dietary fiber, Gnetum gnemon L., Gnetum gnemon L. green peel substitution, Talam traditional cake

References : 48 (1999-2011)