ABSTRACT

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UTILIZATION OF SUNFLOWER (*Helianthus annuus* L.) SEED BUTTER AND MANALAGI APPLE (*Malus sylvestris* Mill.) POMACE POWDER IN MAKING WAFFLE CONES

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Manalagi apple is a local apple cultivar commonly used in apple juice processing which leaves large amounts of pomace residue. Utilization of this pomace as a wheat flour substitute in waffle cone production could increase product diversity and increase dietary fiber content. Sunflower seed butter is also an underutilized seed butter that can decrease fat content when applied as vegetable oil substitute. The objective of this research is to determine best percentage substitution of apple pomace powder as wheat flour substitute (0%;50%;70%;90%) and percentage substitution of sunflower seed butter as vegetable oil substitute (0%;50%;100%) towards physical and organoleptic properties of waffle cones. The results showed that apple pomace powder obtained had a dietary fiber content of 12.50%. Sunflower seed butter had fat content of 49.60%. Waffle cone formulation made from 70% Apple pomace (AP) powder with 100% Sunflower seed (SFS) butter was 'slightly liked' (4.78±1.10) by the panel. Waffle cone had a 'brown' color (4.69±0.75) with a lightness value of 50.87±2.66 and °hue of 69.52±1.65. Waffle cone had a 'slightly fruity' aroma (4.00±1.10) and 'slightly fruity' taste (3.78±1.25). Based on texture, it was 'slightly hard' (4.42±1.11) with a hardness value of 1364.70±179.00 grams, and 'slightly easy to fracture' (3.61±1.52) with a fracturability value of 1364.70±179.00 grams. Waffle cones made from 70% AP powder had a dietary fiber content of 14.60% and waffle cones made from 100% SFS butter had a fat content of 8.54%.

Keywords : dietary fiber, *Manalagi* apple, sunflower seeds, waffle cones
References : 39 (1995-2020)