

“Product Development of Pie Chocolate Cake, Cheese Straw, and Fruit Choux Paste with Corn Flour Substitution”

ABSTRACT

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This study aims at: 1) developing products pie chocolate cake, cheese straw, and fruit choux paste with the addition of corn flour from the formula and see if the technique, 2) developing product display pie chocolate cake, cheese straw, and fruit choux paste with orientation, 3) knowing the power of society to accept pie chocolate cake, cheese straw, and fruit choux paste with corn flour materials.

The method can be categorized as Research and Product Development (R & D) with the stages, namely: 1) Analyzing of recipe 2) Designing a new formula cornmeal pastry product development 3) Testing of products using Expert Judgment performed twice by trained panelists with test instrument tested the taste, texture, color, aroma, and presentation as well as receive the test product. Data analysis was descriptive, qualitative, and quantitative.

Development of result was obtained: 1) The exact formula pie chocolate cake and cheese straw with corn flour substitution is 80:20 (wheat flour: corn flour) while the exact formula is a 70:30 fruit choux paste (wheat flour: corn flour). Though the technique of making pastry products were baking for pie chocolate cake and cheese straw, boiling and baking for fruit choux paste 2) Development of product display pie chocolate cake, pie combination with a sponge cake decorated with butter cream topping, chunks of chocolate blocks, and red cherry. Cheese straw products were developed with three variations of flavors served with a long glass and ornate parsley. Choux paste developed product forms such as fruit basket filled with vanilla sauce and pieces of fruit 3) The public acceptance of pie chocolate cake were 100%, cheese straw are 97%, and fruit choux paste products were 90% panelists received the product.

Key Words: Corn, Corn Flour, Pastry Products