

ABSTRACT

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ORGANOLEPTIC TESTING ANALYSIS ON GLUTEN-FREE LOCAL FLOUR-BASED BREAD (COMPARISON USING WHEAT FLOUR WHITE BREAD)

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(xii + 134 + Appendix)

This study aims to analyze the potential of local flours such as mocaf flour, rice flour, tapioca flour, and cornstarch as alternatives to wheat flour in the production of gluten-free bread. Given the increase in bread consumption and awareness of the importance of healthy food, this research is relevant to support food security and public health. Through organoleptic testing with three trained panelists, this study compared the characteristics of bread using a gluten-free local flour blend with bread using wheat flour in terms of color, taste, and texture. This research used a qualitative type of method in the form of in-depth interviews with 3 expert panelists. The qualitative method was chosen because it focuses on in-depth observations related to organoleptic tests in this study. This study resulted in an average answer of liking and being optimistic about the processing of gluten-free local flour which is not much different from wheat flour bread that has gluten. The results of the study are expected to provide information on the feasibility of contributing to the development of more diverse and value-added local food products.

Bibliography (1998.-2023)