

ABSTRACT

This study aims to determine the best concentration of the use of carrot flour in the processing of donuts, Excess donut products with the addition of carrot starch is to have a very high nutrient content, especially vitamin a. The method used in this study using experimental method, this research using wheat flour as much as 70% and carrot flour as much as 30%, the results of this study showed that donuts with the addition of carrot starch can be received quite well by panleis compared with donuts in general, With the addition of carrot starch has a longer durability due to carrot starch that has no gluten that makes the fermentation of the dough to be long.

Keywords: product innovation, donut, carrot flour

