

ABSTRACT

Apple fruit is a fruit that comes from sub-tropical areas abundant in Indonesia, generally processed into a product that is ordinary or already lay consumed among consumers such as one example is dodol, jam and sweets are used as food. In making this research the authors do research with experimental method with apples to be one source of starch that can be made into flour in making tarte or more often we are familiar with pie. In addition to nutritional content and fiber content in apples are high is very suitable with people who are dieting to lower cholesterol and help the body store energy in blood vessels and soluble fiber also has anti-inflammatory substances that can help diabetics recover faster than infection and apples contain tartar acid which can nourish the digestive tract function. Apple has many good benefits to consume, so one of the purposes of this study is to find the appropriate tarte recipe formulation without changing the typical taste of tarte. By doing experimental method and disseminating the product result three times with different formulation and to test consumer acceptance test by organoleptik test to 30 panelists that have been determined by spreading the questionnaire that yield information in the form of data that tarte based on this apple flour dominantly in great demand with 20% formulation of apple flour from 100% wheat flour with 1-5 average panis likes this tarte flavor.

Keyword :Innovation, Apple,Tartlet