

## ABSTRACT

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*This study discusses the use of durian seed flour in making pasta dough. The research was distributed by durian seed waste pile which is often wasted, but judging from the content of its nutrition value, durian seeds are quite potentially as a source of nutrients, namely protein, carbohydrates, fat, calcium and phosphorus. Therefore, the durian seeds can be used as an alternative to processed foods in the form of flour are added into pasta dough, which can add information about nutrition in the community and create a clean environment. The research was carried out using experimental methods and test power to the way consumers receive organoleptic to 100 people by disseminating consumer questionnaire. The result of this research is to find out the formulation of a recipe based on durian seed flour by sorting, washing, peeling, boiling, soaking with lime, slicing, drying, and then grinding the durian beans until flour, then The process of mixing the durian seed flour into the pasta dough, in addition to knowing the extent of the consumer's receipt of the product of durian flour-based pasta products through the customer's receive power test with the results can be concluded That the pasta-based durian seed flour can be accepted by consumers with a percentage of 90.4% consumers choose likes based on texture, 87.2% consumers choose likes based on physical appearance & color, and 81.2% consumers choose likes based on taste. In addition to knowing the economic benefits gained from the calculation of raw materials needed to make commercial pasta and pasta-based durian seed flour and the result of the cost needed to make a pasta-based durian seed flour more Low of Rp 19,946.8 while the cost of making commercial pasta is Rp 22,780.*

*Keyword : Durian Seed, Durian Seed Flour, Pasta*