

ABSTRACT

This study discusses the use of yam flour and soursop sauce for pizza making. Pizza is a type of bread, but with a slightly different shape, appearance, taste, and finishing technique, pizza has a flat, round shape with topping. Javanese fruit is a type of fruit that has the potential to be processed into flour because of the many nutrients contained in yam fruit itself, and also widely grown in Indonesia and also in its use as a basic ingredient in making pizza. Because as a large pizza the main ingredients use flour. Soursop is a type of fruit that has the potential to be processed into a sauce because one of the antioxidants is very good and soursop can help people who experience insomnia. Because most pizza sauce is the main ingredient using tomato sauce. Organoleptic test results were found by panelist test results by distributing questionnaires to the public. Laboratory test results show that the nutritional value of carbohydrates contained in yam flour pizza is 61.98% the nutritional value is greater than pizza in general and the organoleptic test results state that the innovation of pizza products made from yam flour with soursop sauce was declared successful, using a formulation recipe modification of cycle II.

Keywords: innovation, pizza, flour *Pachyrhizys erosus* and soursop sauce