

ABSTRACT

This study discusses the use of guava fruit as a basic ingredient in making nastar cakes. This study discusses the use of guava fruit as a basic ingredient in making nastar cakes. This research is in the background because Indonesia is one of the largest producers of guava fruit in the world. In general, guava fruit is only processed as an ingredient for making guava fruit juice and becomes organic waste. by making guava fruit into the basic material for making nastar cakes, guava fruit will increase its economic value and make processed innovations from guava fruit. the results of this study were to find recipes for nastar cakes made from guava fruit, and to determine the extent of consumer acceptance of products for nastar cakes made from guava fruit. Through the results of consumer acceptance test it can be concluded that cookies made from guava fruit can be accepted by consumers with a percentage of 80.8% of consumers choosing likes based on taste, 78.4% attractive based on color, 86.8% fragrant based on aroma, 79.6 soft% based on texture, and 83.6% of consumers choose physical based likes.

Key word : cookies, psidium guajava, nastar