

ABSTRACT

This research discusses the use of Tofu Dregs as a substitute for wheat flour in healthy nastar products, which is the background because in Indonesia in general nastar products are often served in celebration of holidays or welcoming guests. Because it is not optimally utilized tofu dregs which are easily available in the market and in the place of making tofu which is the reason the author discusses this research. The method used in this research is experimental research with a completely randomized design method with 3 treatments of mocaf flour substitution with a percentage of 50%, 75%, 100%. Testing of consumer acceptance was carried out by means of organoleptic tests to 30 panelists by distributing questionnaires. In addition, to determine the extent to which consumers accept the use of Tofu Dregs as a substitute for wheat flour in healthy Nastar products through a consumer acceptance test. After several cycles of trials and experiments were carried out, it is known that the recipe formulation with tofu pulp substitution of wheat flour in making healthy nastar can be said succeeded with ingredients consisting of 25g Hollman Butter, 75g Blueband, 200g Wijjsman, 125g refined sugar, 2g salt, 1 tsp Toffieco Vanilla Butter, 4 egg yolks, 30g Maizena, 30g Milk Powder 260g Triangle Flour, and 260gr Tofu Dregs Flour. The following are the results of the organoleptic test using Tofu Dregs as a substitute for wheat flour in healthy Nastar products that can be accepted and liked by consumers on a like scale, 43.33% like based on taste, 56.67% fragrant based on aroma, 20% soft based on texture, 26, 67% like their physical appearance and 40% are attractive by colour.

key words : Tofu,Tofu Dregs,Nastar