

## ABSTRACT

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*This research discusses the use of fermented bogor taro tubers as the main ingredient in making traditional colenak snacks. This research is based on the abundance of Bogor taro tubers in the city of Bogor and the lack of variety of taro preparations in current snacks, helping the process of preserving taro by fermentation and providing renewal of traditional colenak snacks. The purpose of this study was to determine the colenak recipe formulation made from tapai taro and to determine consumer acceptance of tapai taro based colenak. This research was conducted using experimental methods and consumer acceptance test by means of organoleptic test to 35 panelists by distributing questionnaires. The results of the research conducted showed the recipe formulation of 3 grams of yeast, 200 grams of taro, 2 grams of margarine for colenak and 200 ml of liquid coconut milk, 200 grams of brown sugar, 2 pieces of pandan leaves, 250 grams of grated young coconut for dipping colenak or enten sauce.*

*Keywords: Traditional Snacks, Colenak, Tapai Taro*