

ABSTRACT

In Indonesia, potatoes can be found easily, anywhere at a very affordable price. So it is not uncommon for people to use potatoes as the main or complementary material in making food. Potatoes are also a major source of carbohydrates. However, it is unfortunate that with the high level of potato processing in Indonesia, there are also many potato skins that are not used and are even wasted. Not many people know that potato skins can also be used as the main ingredient in the manufacture of processed food products. The nutritional content of potato skins has a lot of ingredients such as iron, high calories, carbohydrates, zinc and other substances contained in the potato skins. This is what makes the author take the theme of the use of potato skins so that they can be used as the main ingredient in food processing. The author uses experimental and quantitative methods by distributing questionnaires to 30 people and collecting data to determine public acceptance of processed foods made from potato skins. The results obtained were the recipe for beef jerky modified in the third cycle with the best organoleptic test results, as well as public acceptance of the positive taste, aroma, texture, color and physical appearance of the jerky made from potato skins.

Keywords: Potato skins, Jerky, Utilization