

ABSTRACT

This study discusses the use of banana peels as ingredients for making Danish pastry. This research is motivated by the amount of banana peel waste that has not been utilized optimally, seen from its nutritional content, banana peels have good content for body health which includes protein, carbohydrates, fat, fiber, phosphorus, vitamin c, and anthocyanins. By making banana peels as a basic food ingredient, of course it can reduce banana peel waste and can be economically beneficial. One of the innovative products from processed banana peels is Danish pastry made from banana peel flour. The process of making banana peels is done by drying and grinding until it becomes a flour. The purpose of this study was to determine the recipe formulation for making Danish pastry based on banana peel flour, and to determine the extent to which consumers accept the Danish pastry products based on banana peel flour. This study used the reasearch and development (RND) method on processed Danish pastry products and carried out consumer acceptance and organoleptic tests on 30 volunteers from various professions by distributing questionnaires. The data collection techniques used by the writer in this research are: literature study, questionnaires, documentation study, and experimental. The results of this test obtained a comparison of the recipe formulations using 85% high protein flour and 15% banana peel flour. So that this product becomes a reference that will be distributed for acceptance testing according to consumers. It can be seen that the modified danish product has the right sweet taste, the resulting aroma is similar to a banana, the dark color comes from the banana peel flour, the soft and crispy texture, and the attractive shiny appearance.

Keywords: Innovation, Danish pastry, Banana Skin Flour.