

ABSTRACT

Vegetarian satay made from leftover banana stems is a product that has the potential to reduce waste and increase added value from leftover banana stems which are often thrown away. This research aims to develop vegetarian satay made from banana stems as a nutritious alternative vegetable food. Organoleptic testing of vegetarian satay products based on banana stem waste was carried out using a Likert scale. The panelists consisted of 50 people from the general public, with an equal number of men and women and an average age of 30 years. This vegetarian satay product received good ratings in terms of sensory taste such as spicy, sweet, sour, savory and general. The findings from this research study are that the optimal processing of banana stem waste into vegetarian satay requires a series of careful and efficient steps. From the soaking and cleaning stage to serving, each step must be carried out carefully to ensure the quality of the final product and banana stem waste-based vegetarian satay offers relatively good sensory quality with highly rated spicy, sweet, sour, savory and general flavors. The balanced combination of flavors provides a satisfying and appetizing culinary experience.

Keywords: banana stems, waste, vegetarian satay.