

EFFECT OF ADDITION OF WHITE FLOUR SWEET POTATO (*Ipomoea batatas*) TOWARDS QUALITY EGG CHIPS RENDANG FLAVOR

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ABSTRACT

This study aims to determine the influence of the addition of white sweet potato flour to the quality of rendang flavor egg chips. This study was conducted in the Food Processing Laboratory, Food Nutrition Program, Faculty of Technology, State University of Jakarta in July 2015 to January 2016 by experimental method. The addition of white sweet potato flour on rendang flavor egg chips was divided into three groups: 10%, 20%, and 30%. The quality of rendang flavor egg chips was assessed based on Friedman test $\alpha = 0,05$, including color, taste, scent, and texture within 30 panelists. Then, a hypothesis test by Friedman test showed that there was no influence of the addition of white sweet potato flour to the quality of rendang flavor egg chips in taste and color, while it had an influence on the scent and texture. Then, it underwent Tukey's test to find the best formula. The result of this study was that 20% of the additional white sweet potato flour was recommended for making egg chips.

Keywords : Sweet Potatoes White Flour, Quality, Egg Chips Rendang Flavor