

ABSTRACT

In Indonesia, breadfruit is very abundant and easy to find, generally breadfruit is rarely processed by the community and breadfruit is a fruit whose nutritional content is not widely known. Breadfruit is a waste because ripe breadfruit is rarely in demand by the public. One of the uses of breadfruit is the innovation of lapek bugih from breadfruit. Lapek bugih is a type of traditional Indonesian cake from West Sumatra made from glutinous rice flour. Lapek bugih is often used as pambukoan or appetizer for the Minang community. This research was conducted with an experimental method with a complete randomized design 3 cycles with a ratio of 30% breadfruit 70% glutinous rice flour, 50% breadfruit 50% glutinous rice flour, and 70% breadfruit 30% glutinous rice flour. After obtaining the right formulation, the consumer acceptance test is carried out. The results of this study indicate that the most appropriate recipe formulation is to use the third cycle, namely 70% breadfruit 30% glutinous rice flour. The product of Lapek Bugih in making dough or making the skin dry and soft, not sticky when cooked, not sticky on banana leaves and the aroma of breadfruit is fragrant, the texture of Lapek Bugih is chewy, the taste of breadfruit feels and the color is attractive yellow because of the breadfruit puree which is a lot in the dough. The results of the organoleptic test show that this product is accepted and liked by consumers for its taste, aroma, texture, color, and physical appearance, with a total positive assessment of 90% and a total negative rating of 10%.

Keywords: Innovation, Breadfruit, Lapek Bugih