

ABSTRACT

This study discusses taro-based klappertart innovation. The background of this research is the fairly high level of taro production, so the authors want to make new innovations in order to be able to display new characteristics from Bogor to increase the existence of taro as a souvenir typical of West Java and also to develop new variations of klappertart products that use taro as an ingredient. basically. Klappertart is a cake or traditional food from Indonesia, precisely Manado, klappertart is famous for its coconut flavor. The purpose of this study was to find a taro-based klappertart recipe formulation by carrying out the all in one method process and testing consumer acceptance of klappertart products. In this study, taro was used as a partial substitution of klappertart ingredients. The research was conducted using experimental and quantitative methods. This research was conducted to test consumer acceptance by applying the organoleptic test method to 100 consumers by distributing questionnaires. In the formulation of the problem, it will produce a taro-based klappertart recipe. The results of this study are expected to contribute to the development of the Indonesian traditional food industry, especially in the variety of traditional cake products. The use of taro as the main ingredient can be an alternative for people who have allergies to coconut or coconut water.

Keywords: Inovation, Klappertart, Taro