

ABSTRACT

The purpose of this research is to create a new innovation by making Seitan or commonly known as a meat substitute for vegan and vegetarian groups or groups. The author made this innovation to identify and meet the needs of vegetarians or people who eat vegetables. Seitan based on banana flower is processed with sufficient nutrition and protein content from the banana flower itself. The methodology used in this study was an experiment or organoleptic test, the location of this research was carried out at the researcher's house located in Mengger Hilir, Ds. Sukapura, Kec. Dayeuhkolot, West Bandung Regency. This Seitan product innovation based on Banana Heart should be further developed and given more attention, especially in the selection of banana flower, the dosage of ingredients, and the method of cooking or the process of managing it.

Keywords: Banana Heart, Seitan, Vegetarian