

ABSTRACT

Cassava (Manihot esculenta) is a strategic food commodity in Indonesia that is rich in carbohydrates and easy to cultivate. One of the potential cassava products is modified cassava flour (Modified Cassava Flour/MOCAF), which can be an alternative to wheat flour because it is gluten-free. This study aims to develop MOCAF-based Scone innovations to reduce dependence on wheat imports while utilizing local resources, adding economic value to cassava, and supporting the agricultural industry. One of the previous studies was the use of Modified Cassava Flour in making sponge cake, the difference between the previous study and this study is the resulting product. The research method used is quantitative with experimental methods with organoleptic and hedonic tests to evaluate sensory characteristics (texture, taste, aroma, color, and appearance) and consumer acceptance using a questionnaire. The results of the study showed that the recipe formulation with 100% MOCAF was positively accepted by the panelists, with the highest ratings in the taste and texture aspects. This innovation not only supports food security but also opens up economic opportunities for cassava farmers and MSMEs. Providing a new image for Scones and introducing Scones to the public.

Keywords: Cassava, MOCAF, Scone, Gluten Free, Food Innovation.