

ABSTRACT

As Indonesians' interest in international cuisine, such as tacos, increases, demand for corn flour as a primary ingredient also increases. However, the high dependence on imported corn flour poses a challenge for local food service businesses, particularly UMKM. The purpose of this study was to determine the potential of cassava as a substitute for corn flour in taco production. Cassava is an abundant and easily cultivated plant in Indonesia, and can be utilized in taco making as its primary ingredient, flour. The recipe formulation used consists of 100g of cassava flour, 100g of high-protein wheat flour, 100ml of warm water, 40g of butter, 15g of yeast, and 30g of salt. This recipe is filled with chicken breast, lettuce, tomatoes, shallots, large green chilies, lemon juice, guacamole, and sweet potato sauce. Using an experimental approach, this study compared the quality of tacos made with cassava flour with tacos made with corn flour in terms of texture, taste, consumer acceptance, and production profitability. This study involved 30 panelists, consisting of two academics, one food professional, and 27 students or members of the general public. The results showed that cassava flour produced a satisfactory texture and characteristics, acceptable to the panelists. Based on data processing, the average score was above 4 on a scale of 5. Furthermore, this formulation is considered a potential alternative to corn flour and can benefit UMKM in obtaining a more affordable main ingredient for tacos.

Keywords: taco, corn flour, cassava, substitution, UMKM, local farmers