

Pengaruh beberapa campuran persentase tepung ubi kayu (*Manihoot Utilissima*) dan tepung kedelai (*glycine max (L) Meer*) dalam formulasi flake ubi kayu terhadap daya terima secara organoleptik: The Effect of mixing several percentage of soybean flour in cassava flake formulation on organoleptic acceptanc e

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Abstrak

Food diversificatiion is one of the governmental programs to reduce rice demand. Cassava is a good sources of carbohydrate. The Objective of this research was to show the effect of composition of cassava and soybean flour in flake formula. The flake was enriched with soybean (10%,20/%, 30%, and 40%) as source of protein. Hedonic test was test was used to determine the best product. The result indicated that 10 % soybean mixing was the most accepted.