

## Original Article

# Goroho (*Musa acuminata*, sp) Banana Flour as Natural Antioxidant Source in Indonesian Meatball Production

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### Abstract

The aim of this study is to find out the potential of Goroho (*Musa acuminata*, sp) banana flour as natural antioxidant in the production of Indonesian meatball. This study was carried out in two stages namely first stage was banana flour preparation and second stage was preparing meatball using 10% tapioca flour, combination of 5% tapioca flour and 5% banana flour and 10% banana flour. The results of this study showed that 100% banana flour substitution had the highest DPPH value of  $27.95 \pm 0.88$  %) with phenol content of  $29.31 \pm 6.74$ % and tannin content of  $71.88 \pm 2.36$ %. The organoleptic evaluation showed that combination of 5% tapioca flour and 5% banana flour was the most favored by the panelists. Meatball with combination of 5% tapioca flour and 5% banana flour is recommended to be produced as functional Indonesian meatball.

Key words: Goroho banana, banana flour, Indonesian meatball, antioxidant