

ABSTRACT

CREATION OF DODOL WITH GANYONG ROOTS (*CANNA EDULIS KER*), BLACK GLUTINOUS RICE TAPE AND SOY MILK

This research was conducted to create dodol with ganyong roots, black glutinous rice tape and soy milk with the best sensory qualities and to discover whether soy milk can replace coconut milk in the making of dodol. Organoleptic tests were done with the help of 90 random panelists divided into three groups of repetition, tests were done by distributing questionnaires that use a Likert scale. Organoleptic tests were done to assess the quality of texture, aroma, color and flavor of dodol. The results of the tests were then analyzed using SPSS 22 software. Based on the results of the analysis, dodol made with 100 grams of ganyong root was the most preferred among the panelists. Market interest tests were done with ten consumers to discover their interest towards the product's price, quality, marketability, willingness to repurchase, and promotional method. Based on the market interest results, it can be concluded that dodol made with ganyong root, black glutinous rice tape and soy milk is marketable through offline channels. Laboratory test results show that dodol made with soy milk has a fat content of 2.77 grams, while dodol made with 100 grams of ganyong root has a fat content of 1.22 grams, which is lower compared to the fat content of dodol made with coconut milk as stated by Badan Standarisasi Nasional in SNI 01-2986-1992, which has a minimal fat content of at least 7% per total weight.

Keywords: Black Glutinous, Dodol, Ganyong Roots, Rice Tape, Dodol, Soy Milk