Innovative Creation of Taro Flour as Spice Flour and Organoleptic Test and Its Product

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Abstract—Culinary product innovation which uses local food ingredients is needed to enrich Indonesian culinary outstanding characteristic. One of the local food ingredients which is less to be explored is taro. This article is a further publication from the result of research which entitled "Creative Innovation of Taro Flour" which is funded by Dikti through the Competition Grant scheme in 2013. Article which was published previously at International Conference which was held at Universitas Tarumanegara in Bali brought up the laboratory test result of taro flour which is rich in carbohydrate and healthy to be consumed. This further article is also funded by Dikti through the Competition Grant scheme in 2014 (further research in the second year) which focuses more on the taro flour application to be made spice flour as the food layer with sweet taste and crispy which is viewed from nutritious and organoleptic test together with the acceptance of culinary lover community for the result of the product. Research method which is used through spice taro flour experiment test is in the laboratory. The conclusion in this research is that first of all, taro flour can become spice flour as layer material for fried food type with sweet taste and crispy, healthy, nutritious and can be accepted by community. Therefore, with product creation which is done by this research can add the archipelago food product variety by using local food product which is spread around but hasn't been used a lot.

Keywords—creation and innovation, spice flour, healthy, to be accepted by community

I. INTRODUCTION

Taro flour (Xanthosoma sagittifolium) has good potential as flour raw material in which the carbohydrate content is considered quite high especially starch is 77.90% (Anonim, 2011). Taro flour as one of the food materials which contains a lot of carbohydrate can be made into flour as alternative creative innovation of spice floor option substitute which can be used as spice flour basic material. By making food product design which is creative and innovative, it can add the outstanding of various types of food in Indonesia. This research is done through the experiment at Universitas Ciputra's Food and Beverage Laboratory. Statement of the problem in this research is that how to make spice flour from Taro basic material with sweet and crispy taste for fried food type which is viewed from nutritious content and organoleptic test and can be accepted by society?

II. REVIEW OF RELATED LITERATURE

Flour as food plant is annual herb. Taro belongs to taro part (Araceae), upright type. Its height or more and as seasonal or annual plant. Taro has some common names that is, (http://warintek.bantulkab.go.id) Taro, Old cocoyam, 'Desh(e)en' and 'Eddo (e)'. In some countries, it is famous with different names like: Abalong (Filipina), Taioba (Brazil), Arvi (India), Keladi (Malaysia), Satoimo (Japan), Tayoba (Spanyol) and Yu-tao (China). The origin of this plant is from South East Asia region, spreading to China in the first century, to Japan, to other regions of South East Asia and other islands in Pacific Ocean, is brought along by inhabitant migration. There are many types of Taro such as Bogor taro, silk taro, large aroid taro, and glutinous rice taro. The color of its stem is red dark green and its shape of leaf is like heart. Silk taro has light green leaf and soft fur like silk. The color of the root is brown and has medium until large size. The stem color of large aroid taro is more purple than silk taro. (Purwono, 2007: 101). Taro as stem plant, its leaf and is similar to aroid. This taro is rich in starch. The percentage of taro flesh which can be eaten is 80% per 100 gram of taro root and produces calorie as 14 cal. The sweet and fat content is quite low so it is suitable to be consumed by diabetic, heart attack, osteoporosis, and high blood pressure people. Besides, taro has wet characteristic, so it will not destroy the teeth. Taro is good for health and can be planted easily so it is potential to be developed as calorie source. If it is processed to be flour and starch, taro can be processed to be more attractive food in its appearance. Besides, taro flour and starch can be kept longer (Murtiningsih & Suyanti, 2011: 97). Innovation in business application can be meant as the process of developing skill to develop things, service, system or new product (J.Winardi, 2010). Creation and innovation cannot be separated their situation in kitchen activity. Creation tends to the advantage of food aesthetic art, whereas innovation is wider because it is not limited only in new recipe but also all types of modification and invention which are done to make the duties in the kitchen perfect. Innovation should focus on modification and invention. The example of finding the food material is very cheap, then it is processed to be expensive food. (Bartono dan Ruffino, 2005). In processing food, creation and innovation are done through changes, producing procedure or additional function and advantage of food product. In doing creation and innovation, it does not only need unconventional idea but also needs observation about market demand and need (Gutsche, 2009).