STUDY OF MAKING A STEAM BROWNIES OF FOXTAIL MILLET (Setaria italic) FLOUR FOR ORGANOLEPTIC AND CHEMICAL QUALITY

By: Aisah Putri Darmana

Abstract

Foxtail millet flour is a flour of foxtail millet that is soaked, dried than crushed. Foxtail millet is an alternative source of carbohydrates that can be used an ingredient in a mixture of refined product such as steam brownies. It can reduce the use of wheat flour. The purpose of this research was to determine the best formula of foxtail millet flour that use in steam brownies preparation. Parameters of reasearch were water contents, ash contents, carbohydarat contents, fat contents, protein contents and sensory test with hedonic method of the visibility, color, flavor and taste. The Highest result of efectiviness is 0,55 represented the best formula was Foxtail millet flour 80% and Wheat flour 20%. It had contained water 19,42%, ash 1,30%, carbohydrate 58,96%, fat 14,85% and protein 5,47%, while for sensory test visibility 5,1 (liked), colour 5,6 (liked), flavor 4,45 (neutral) and taste 5,6 (liked).

Keywords : Foxtail millet flour, Wheat Flour, Brownies