

## ABSTRACT

**TITLE:** *The Substitution of Kepok Banana Peel Flour (*Musa acuminata x balbisiana*) in Bay Tat Cake Processing and the Quality Analysis*

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*Bay tat cake is a traditional cake of Bengkulu Province made from wheat flour which has characteristics resembling a sponge cake with pineapple jam on the top. This research aims to analyze the effect of banana peel flour substitution on the physical, chemical and organoleptic properties of bay tat cake. The study used a factorial design with 1 treatment and 5 treatment factors, namely the ratio of the composition of wheat flour and kepok banana peel flour (0: 100; 20: 80; 40: 60; 60: 40 and 80: 20). The analysis carried out consisted of texture analysis, water content, fiber content, carbohydrate content and analysis of the level of panelist preference for color, taste and texture). The yield of bay tat cake ranged from 80.33 - 85.71%. The higher the substituted kepok banana peel flour, the harder the texture (12.00 - 45.33 mm/s), the higher the moisture content (18.53 - 19.87%), the higher the carbohydrate content (55.34 - 56.87%) and the higher the fiber content (0.74 - 5.17%). Panelists' level of liking for bay tat cake ranged from 2.45 - 4.60 (somewhat like - like) for the color parameters, 1.85 - 4.30 (dislike - like) for taste parameters and 1.9 - 3.75 (dislike - like) for texture parameters. The production of bay tat cake with banana peel flour substitution resulted in a profit of Rp. 35,000 per 20x20 cm pan.*

**Keywords:** *quality, texture, chemistry, level of favorability*

