

ABSTRACT

Research : **Development of Doughnut with Riceberry Flour reduce Fat**
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This research aims to substitute for wheat flour with riceberry flour in Donut and reduce fat from fried donut. Substitution of wheat flour with riceberry flour in donut prepared at different ratios of wheat flour to riceberry flour (100 : 0, 90 : 10, 80 : 20, 70 : 30, 60:40 and 50:50 w/w). The results showed that riceberry flour suitable substitution of wheat flour donuts at 70 : 30. The increase in riceberry affect the chemical, physical and sensory properties donuts. Hardness of donut, crude fiber contents, the ash contents and flavor increased while specific volume, cohesiveness, springiness, chewiness, a_w , moisture contents crude fat contents, protein contents, color, softness and overall liking decreased as the level of riceberry flour increased. Reducing fat with riceberry flour by using hydroxylpropylmethylcellulose (HPMC) and Methylcellulose (MC). Donut with riceberry flour were prepared under seven conditions : Donut with riceberry flour, 1% HPMC coated donut, 1% MC coated donut, HPMC added donut, HPMC added and 1% HPMC coated donut, MC added donut and MC added and 1% MC coated donut. A wheat donut was used as a control. It was found that using HPMC and MC can reduce fat in donut with riceberry flour. The donut add MC and HPMC had higher reduce fat more than the donut add MC and HPMC and coat.