Abstract

This research is aims to study the substituted of mung bean with jack fruit seed in the Luke choup recipes and selected the best of them by 9 point hedonic scale sensory evaluation. The ratio of jack fruit to mung bean in this study is 0:100, 50:50 and 100:0. The ratio 50:50 has the most acceptance from the consumers. The Inmucal-nutrients analysis found that Luke choup with recipes jack fruit seed have a higher nutrition than the one with only mung bean. They have less energy but have more carbohydrate and vitamin C, along with less production cost. This will be an alternative way to add value to jack fruit seed which is a by-product.

Keywords: Jackfruit seed, Lukechoup, Nutrients