



Tepung Talas Banten *Banten Taro Flour*

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Pengolahan talas banten atau yang dikenal sebagai talas beneng (*Xanthosoma undipes* K. Coch) menjadi tepung dan produk olahan prospektif untuk dikembangkan mendukung ketahanan pangan.

Talas banten memiliki bagian yang dapat dimakan dalam jumlah besar. Batang umbi berumur lebih dari 2 tahun, panjang mencapai 120 cm dengan bobot 42 kg dan ukuran lingkaran luar 50 cm. Talas banten memiliki kadar protein, mineral dan serat pangan yang relatif tinggi.

Pengurangan kadar oksalat talas hingga 90% dilakukan secara bertahap melalui proses *mild* untuk mempertahankan karakteristik pati talas dan meminimalkan terjadinya *browning*.

Tepung yang dihasilkan memiliki kadar oksalat rendah dan berwarna cerah. Beberapa formulasi produk olahan dari tepung talas banten telah dihasilkan, seperti *brownies*, *bakpao*, dan *cookies*.

The processing of Banten taro also known as talas beneng (*Xanthosoma undipes* K. Coch) into flour and processed products will prospectively support food security.

Banten taro uses parts of the plant that can be consumed in large quantities. More than 2-years old stem tubers, reaching 120 cm long and weighing 42 kg with a 50 cm outer circumference. Banten taro has a relatively high level of protein, minerals, and dietary fiber.

Reduction of the oxalate content of taro to 90% is carried out gradually through the mild process to maintain taro starch characteristics and minimize the occurrence of *browning*.

The generated flour has low oxalate levels and is brightly colored. Several formulations of refined products from taro flour, such as *brownies*, *stem buns*, and *cookies* have been produced.