

FINAL REPORT

**PRODUCT INNOVATION : *KUE MAKSUBA* USING SORGHUM FLOUR
AND DURIAN**



**This report is written to fulfill the requirement of final report subject at State
Polytechnic of Sriwijaya**

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STATE POLYTECHNIC OF SRIWIJAYA

PALEMBANG

2016

APPROVAL SHEET

FINAL REPORT

**PRODUCT INNOVATION : MAKING *KUE MAKSUBA* USING
SORGHUM FLOUR AND DURIAN**



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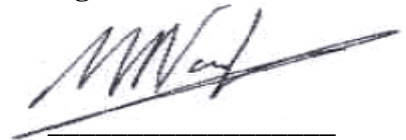
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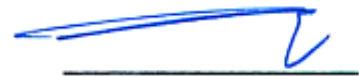
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2016

PREFACE

Assalamualaikum, Wr. Wb

First of all, the writer would like to perform the gratitude to Allah for final the mercy that has been given to the writer, so that the writer could finish the final report which is entitled “Product Innovation : Making *Kue Maksuba* Using Sorghum Flour and Durian”.

Writing the final report is submit to comply with one of graduation in the Diploma III Polytechnic Sriwijaya Palembang Indonesia. In this final report cannot be separated from the obstacles and difficulties, but thanks to the guidance assistance, advice and suggestion as well as the cooperation of various parties, especially the supervisor, all of these obstacles can be overcome eventually well.

At last, the writer recognized that this final report is far from perfect yet, so the writer needs critics and suggestions from the reader to make it better. The writer hopes this report will be used for students of State Polytechnic of Sriwijaya Palembang especially for students of English Department.

Palembang, August 2016

The Writer

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ABSTRACT

Kue maksuba is identically with sweet taste. This cake is one of the traditional cake from Palembang which come from the Sultanate Palembang. The writer tried to make the innovation in making *kue maksuba* using sorghum flour and durian. Sorghum flour is flour that comes from seeds of sorghum it is substitute the use of wheat flour in making *kue maksuba*. Sorghum flour has a high nutrient content such as carbohydrates, fat and ash. The taste of sorghum flour isosphronemidae so it will minimize the sweet of sugar and the smell of duck egg. The result shows, the respondent indicated that they are more interested with the food innovation of *kue maksuba* that are made from sorghum flour and durian.

Keywords: Innovation, Sorghum, *Kue Maksuba*

Motto and Dedication

Don't wait until tomorrow !

Because when you said "letter" sometimes it will be "never"

This final report is dedicated to :

- My beloved parents
- My beloved sister
- My beloved fiance

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