



The Effect of Whitening Chemical Properties on the Sago Starch Quality in Southeast Sulawesi Indonesia

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Abstract : Sago starch is a staple food in eastern Indonesia and the second staple food after rice so that it becomes favorite local food. But the rate of consuming sago as staple food decrease drastically for the last few year. One of the reason is because of poor quality and not-hygienic sago starch that sold in local market. Poor quality and not hygienic sago starch product is caused by low water quality that uses in the extraction process. Besides that, most of sago supply in the local market is in the form of wet sago. Wet sago has a disadvantage because easy to decrease of quality, taste, and color. So that the improvement and increasing sago starch quality is very important to supply good and health sago starch to fulfill the market need with the high quality of sago starch.

Keywords : sago, staple food, traditional food, whitening, sago starch.

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