KARAKTERISTIK FISIK DAN KIMIA PENGERINGAN TEPUNG KULIT PISANG RAJA MENGGUNAKAN ALAT PENGERING TIPE RAK *(Physical and chemical characteristics of drying plantain peel flour using a tray dryer)*

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ABSTRACT

The use of wheat flour in the manufacture of food products is increasing and resulting in higher import value of wheat. Therefore, it is necessary to process flour from other materials that can be used as a substitute material. Banana peel has a high enough carbohydrate content so that it has the potential as a source of starch in the manufacture of banana peel flour. The purpose of study was to determine the relationship between the interaction of citric acid soaking time and drying time with incandescent and UV lamp heating sources on the physical and chemical characteristics of banana peel flour drying. Drying of banana peel flour using incandescent and UV light drying methods with 2 treatments, it is 0,5% citric acid soaking time (0 minutes, 5 minutes, 10 minutes) and drying time (18 hours, 21 hours, 24 hours). The data obtained were tested by ANOVA to determine the relationship between each treatment. The results showed that the interaction of citric acid soaking time and drying time significantly affected the yield value and water absorption of plaintain peel flour. In addition, the interaction of citric acid soaking time and drying time also significantly affects the moisture content, ash content, and carbohydrate content of plaintain peel flour.

Key words**:** *banana peel flour, drying, incandescent lamp, physical and chemical characteristics, ultraviolet*