

**Uji Sifat Fisika dan Kimia Tepung Batang Buah Naga
Menggunakan Pengereng Tipe Rak** (*Physical and Chemical
Properties of Dragon Fruit Stem Flour Using Cabinet Dryer*)

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ABSTRACT

The purpose of this study was to determine the effect of temperature and drying time on the physical and chemical properties of dragon fruit flour. The experimental design in this study consisted of 2 factors, namely drying temperature (S factor) covering S1 (45⁰C), S2 (55⁰C), and S3 (65⁰C) and drying time (L factor) consisting of L1 (18 hours), L2 (21 hours), and L3 (24 hours). The experimental design in the main study used a Randomized Block Design (RBD) with a 3 x 3 factorial pattern and 3 repetitions. The analysis of this research consisted of physical analysis (yield, color, water absorption, fineness modulus and average diameter of particles), and chemical analysis (moisture content, ash content and vitamin C). The results obtained from this study are drying temperature and drying time significantly affect moisture content, ash content, vitamin C, color, water absorption, fineness modulus and average diameter of particles but drying time has no effect on the value of color. The interaction of temperature and drying time had a significant effect on moisture content, ash content, vitamin C, color, water absorption, fineness modulus and particle diameter but did not affect the yield of dragon fruit flour.

Key words: *incandescent lamp dryer, physical properties, chemical properties, dragon fruit stem flour.*