

**Karakteristik Fisik, Kimia, dan Organoleptik Tepung Premix *Brownies* Labu Kuning Berdasarkan Variasi Formulasi** (*Physical, Chemical, and Organoleptic Characteristics of Brownies Premix Flour Pumpkin Based on Formulation Variations*)

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**ABSTRACT**

*Premix flour is an instant flour product from a mixture of flour. The purpose of the study was to determine the effect of adding pumpkin flour to the physical, chemical, and organoleptic characteristics of premix flour. The study used a completely randomized design (CRD) with 6 treatments with the addition of pumpkin flour BR01 (0%), BR11 (20%), BR12 (40%), BR13 (60%), BR14 (80%) and BR15 (100%). . Processing of pumpkin flour with 0.2% sodium metabisulfite immersion for 23 minutes, drying for 10 hours at a temperature of 850 C. Data analysis using ANOVA) and continued with 5% DMRT test. The addition of pumpkin flour has a significant effect on the value of L (brightness), a (redness), b (yellow), antioxidants, crude fiber, sensory preferences (color and aroma), sensory properties of preference quality (color and aroma), and beta carotene. pumpkin brownie premix flour, but decreased the peak value, breakdown, setback and final viscosity. The best treatment results from Duncan's notation on the sample code BR13 (40% wheat flour and 60% pumpkin flour), 65 grams of powdered milk, 48 grams of refined sugar, and 0.75 grams of baking powder on physical characteristics including L value (brightness)  $56,66 \pm 6.79$ , a (redness)  $0.65 \pm 5.27$ , b (yellowish)  $20.02 \pm 2.72$ , amylographic properties 942 cP, antioxidant 35.15%, crude fiber 6.85 gram, beta carotene 6,36 mg/100 g, sensory properties based on color preference and aroma, panelists like pumpkin brownie premix flour, hedonic quality sensory properties produce yellow pumpkin brownie premix flour with a fragrant aroma.*

**Keyword: Premix Flour, Pumpkin Premix Flour, Yellow Pumpkin Flour**