

***Chemical Characteristics and Functional Compounds of Steamed Bread
Substituted with Yellow Pumpkin Flour (Cucurbita moscata)***
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ABSTRACT

Steamed buns It is made from wheat flour and additional components including eggs, margarine, water, sugar, and yeast. This study aimed to identify the chemical characteristics and functional compounds of steamed buns made with pumpkin flour (cucurbita moscata). RAK is used with 6 treatments: B0 (100 % wheat wheat flour: 0% pumpkin flour), B1 (95% wheat flour: 5% pumpkin flour), B2 (90% wheat flour: 10% pumpkin flour), B3 (85% wheat flour: 15% pumpkin flour), B4 (80% wheat flour: 20% pumpkin flour), and B5 (75 % wheat flour: 25% pumpkin flour). The data was analyzed using SPSS One Way ANOVA and continued with Duncan Multiple Range Test (DMRT) with a level of 5%. The finding shows that adding pumpkin flour significantly affected the levels of antioxidants, beta carotene, crude fiber, water content, and ash. The best treatment results were found in treatment B5 with the addition of 25% pumpkin flour and 75% wheat flour with result antioxidants 62,32%, beta carotene 414µg, crude fiber 1,16%, water content 58,68% and ash 1,63%.

Keywords: Bakpao, Chemical Characteristics, Functional Compounds Pumpkin, Pumpkin Flour