

Pengaruh Substitusi Tepung Labu Kuning (*Cucurbita moschata*) Terhadap Karakteristik Fisik Dan Sensori Bakpao (*Effect Substitution of Pumpkin Flour (*Cucurbita moschata*) on Physical and Sensory Characteristics of Steamed Bread*)

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ABSTRACT

*Bakpao is one of the most popular steamed bread in Indonesia that made from wheat flour, sugar, yeast, and water. The substitution of pumpkin flour in the process of making bakpao is useful for increasing the fiber content and quality of it. This study aimed to determine the effect of pumpkin flour substitution (*Cucurbita moschata*) on physical and sensory characteristics as well as to determine bakpao with the best characteristics. This study used a one-factor Randomized Block Design (RAK) with 6 levels of pumpkin flour substitution (0%, 5%, 10%, 15%, 20%, and 25%) with 3 replications. The data were analyzed using ANOVA and continued with Duncan's Multiple Range Test (DMRT). The results of this research showed that the substitution of pumpkin flour significantly affected the level of bread spread ratio, specific volume, color, slice appearance, and sensory (hedonic and hedonic quality). Bakpao with the best treatment is the substitution of 10% pumpkin flour and 90% wheat flour with a bread spread ratio of 1,72 mm, specific volume 2,84 cm³/g, texture 27,58 N, color (brightness intensity (L) = 49,38 ; red color intensity (a) = 3,17 ; yellow color intensity (b) = 22,18), hedonic (pore uniformity 3,93; color 3,93; scent 3,85; taste 3,88; texture 3,99), and hedonic quality (pore uniformity 3,58; color 2,78; scent 2,65; taste 2,30; texture 3,77)*

Key words: Bakpao, Pumpkin Flour, Physical and Sensory Characteristics.