

***Addition of Tofu Dregs Flour and Red Dragon Fruit Skin Flour to the
Characteristics of Pancake Premix Flour
Supervisor : Dr. Yossi Wibisomo, S.Tp, M.P.***

Nur Itsna Kurniasari
*Study Program of Food Engineering Technology
Majoring od Agriculture Technology*

ABSTRACT

The manufacture of pancake premix flour in this study was made to produce food products that are nutritious, have good quality, and have a long shelf life. Pancakes are pancakes made from several ingredients, namely eggs, flour, sugar, and water. The purpose of this study was to determine the effect of adding tofu dregs flour and dragon fruit skin flour on the water content, ash content, protein content, crude fiber content, specific volume, color, texture, and preference. This study used a Randomized Block Design (RAK) consisting of 3 formulations with the addition of tofu dregs flour A1 (10%), A2 (20%), A3 (30%) and dragon fruit peel flour by 10% the same in all treatments. The results of the research that have been carried out show that tofu dregs flour and dragon fruit peel flour have significantly different effects on water content, ash content, crude fiber content, protein content, texture, color (b) as evidenced by Duncan's test level 1%. While the color (L), color (a), and color preference test showed no significant difference.

Keywords : Pancake Premix Flour Characteristics, Tofu Dregs Flour, Dragon Fruit Skin Flour