

**Karakteristik Fisik, Kimia, dan Organoleptik Brownies Kukus dari Tepung Premiks Terigu dan Labu Kuning** (*Physical, Chemical, and Organoleptic Characteristics of Steamed Brownies from Wheat and Pumpkin Premix Flour*)  
Agung Wahyono, S. P., M. Si, Ph. D

**Qurrota A'yun Mahros**  
**Study Program of Food Engineering Technology**  
**Majoring of Agricultural Technology**  
Program Studi Teknologi Rekayasa Pangan  
Jurusan Teknologi Pertanian

***ABSTRACT***

*Pumpkin, as a food ingredient with high nutritional content, is an alternative functional food. The production of pumpkin steamed brownies premix flour adapts to trends that prioritize convenience and practicality and reduces the use of wheat flour. This study aimed to determine the effect of pumpkin flour substitution on steamed brownies' physical, chemical, and organoleptic properties and the best treatment. The research was conducted by substituting pumpkin flour as much as 20%, 40%, 60%, 80%, and 100%. Parameters observed included physical characteristics (hunter color, texture profile analysis, specific volume, swellability), chemical characteristics (crude fiber and antioxidants), and organoleptic characteristics (hedonic and hedonic qualities). The results showed that the best treatment was found in the 20% substitution treatment with cohesiveness 0.91, springiness 81.77%, chewiness 39.85N, light intensity (L) 47,31, red color intensity (a) 6,28, yellow color intensity (b) 28,68, specific volume 1.44cm<sup>3</sup>/g, swellability 129.11%, crude fiber content of 13.28%, antioxidant activity 30.67%, and hedonic and hedonic quality with a mean of 4.68 and 2.97.*

***Keywords:*** *Pumpkin, steamed brownie, premix flour, substitution*