**Effect of Concentration of Yellow Sweet Potato Flour and Yellow Pumpkin Flour on Minuman flakes Quality Properties**

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**ABSTRACT**

Flakes drink is a ready-to-eat food that contains high carbohydrates and good nutrition. The research objective was to determine the effect of the concentration of yellow sweet potato flour and pumpkin flour on the quality of flakes drink. The study used a completely randomized design (CRD) with 7 treatments, namely A0 (100% yellow sweet potato flour), A1 (2.5% addition of pumpkin flour), A2 (5.0% addition of pumpkin flour), A3 (addition of 5.0% pumpkin flour), pumpkin 7.5%), A4 (addition of pumpkin flour 10%) and A5 (addition of pumpkin flour 12.5%), and A6 (addition of pumpkin flour 15%). Baking time for flakes was 25 minutes at 1200. Data analysis used analysis of variance (ANOVA) and continued with the Duncan Multiple Range Test (DMRT) at 1% level. The addition of yellow sweet potato flour and pumpkin flour has a significant effect on the value of L (brightness), a (redness), b (yellowness), Water Holding Capacity (WHC), Oil Holding Capacity (OHC), swelling power, solubility, texture, yield, kamba density, crude fiber, and rehydration time. The best treatment seen from Duncan's notation, the best treatment was obtained on sample code A6, namely flakes drink with the addition of 15% pumpkin flour, 25% yellow sweet potato flour, 50 gr cornstarch, 20 gr margarine, 50 ml water on physical characteristics which include L value (brightness) 36.30 ± 0.36, a (redness) 9.34 ± 0.17, b (yellowness) 19.28 ± 0.19, Water Holding Capacity (WHC) 257.82 ± 0.16 %, Oil Holding Capacity (OHC) 168.76 ± 6.01 %, swelling power 8.2 ± 0.53 g/g, solubility 32.48 ± 1.63 seconds, texture 0.75 ± 0.02 N , yield 70.09 ± 0.96 %, density of kamba 0.45 ± 0.007 g/ml, crude fiber 19.65 ± 0.14 %, and rehydration time 110.00 ± 10.00 seconds.

**Keyword:** Flakes Drink, Pumpkin Flour, Yellow Sweet Potato Flour