

**THE EFFECT OF ADDITION OF YELLOW PUMPKIN FLOUR
ON THE QUALITY PROPERTIES OF DRINKING FLAKES
BASED ON YELLOW SWEET POTATO FLOUR**

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ABSTRACT

Flakes drink is a ready-to-drink product that provides convenience and practicality in serving and has a delicious taste as a breakfast menu. The ingredients used in making flakes drink are yellow sweet potato flour and pumpkin flour. The aim of this study was to determine the effect of adding pumpkin flour on the quality characteristics of yellow sweet potato flour-based flakes drink. Treatment of adding pumpkin flour with 7 treatments namely F0, F1, F2, F3, F4, F5 and F6 with concentrations of 0%, 2.6%, 5.2%, 7.8%, 10.5%, 13.1% and 15.7%. The research method used was experimental using a completely randomized design (CRD) with 1 factor, 7 treatments and 3 replications using the ANOVA (Analysis Of Variance) test followed by the DMRT (Duncan Multiple Range Test) test with a level of 1%. Based on chemical testing data, the best treatment was found in treatment F6 = 15.7%, namely the water content of 4.16; ash content 3.70; protein content 16.97; fat content 7.73; carbohydrate content 67.45. Meanwhile, the best treatment sensory analysis was found in treatment F1 = 2.6%, namely the color hedonic test 4.00; aroma hedonic test 4.55; taste hedonic test 3.57; texture hedonic test 4.27; overall hedonic test 4.33; color hedonic quality test 2.63; aroma hedonic quality test 3.31; taste hedonic quality test 3.47; texture hedonic quality test 4.43.

Keywords: Flakes, Pumpkin Flour, Yellow Sweet Potato Flour