Pengaruh Subtitusi Tepung Labu Kuning (*Cucurbita moschata*) Terhadap Karakteristik Fisik, Kimia dan Organoleptik Apem Panggang
(Effects of Pumpkin Flour Substitution (Cucurbita moschata) On the Physical, Chemical and Organoleptic Properties of Roasted Apem)
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ABSTRACT

Apem is a type of traditional Indonesian wet cake which is well known to the public, especially Javanese people. Apem cake is made from rice flour, wheat flour, sugar, yeast, vanilla, salt, cassava tape, coconut milk and coconut water. This research aims to determine the physical, chemical and organoleptic properties of roasted apem made from pumpkin (Cucurbita moscata) flour and determine the roasted apem with the best characteristics. This research used a Randomized Block Design (RAK) with 5 levels of pumpkin flour substitution (0%, 5%, 10%, 15%, and 20%) and was repeated 3 times. The data obtained will then be analyzed using ANOVA and followed by Duncan's Multiple Range Test (DMRT). The results showed that the substitution of pumpkin flour had a significant effect on the texture, swelling volume, slice appearance, color (b), water content, ash content, total carotene content and organoleptics of roasted apple. Roasted apem with the best treatment was the substitution of 20% pumpkin flour and 80% rice flour which had a texture of 7.27 N, expansion volume of 1.33 cm3/g, color (Brightness intensity (L) = 65.93; Intensity red color (a) = 1.96; yellow color intensity (b) = 45.53). The water content is 59.36%, the ash content is 1.70, the total carotene content is 7.79, and the organoleptic content is slightly favorable with a preference value for pore uniformity of (3.08), color of (4.12), aroma of (3.92), texture of (3.32), and taste of (3.78).

Keywords: Roasted Apem, Pumpkin Flour, Physical, Chemical and Organoleptic Characteristics.