

**Pengaruh Substitusi Tepung Edamame Terhadap Karakteristik Sifat Kimia, Fisik, Dan Sensoris Crackers Edamame. (*The Effect of Edamame Flour Substitution on the Chemical, Physical and Sensory Characteristics of Edamame Crackers*)**

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***ABSTRACT***

*Crackers are usually consumed as a snack at breakfast because they contain quite high carbohydrates and protein. Using low protein wheat flour in crackers can have a crunchier and lighter texture. Adding edamame flour to the wheat flour mixture can reduce the overall use of wheat flour while maintaining the desired quality and texture of the crackers and providing a greater variety of flavors and nutrients in the final product. In this research, the effect of the substitution ratio of edamame flour on wheat flour on the best treatment on chemical, physical and sensory characteristics will be studied so that good quality crackers are produced. The research method used was a Completely Randomized Design (CRD). The research results showed (1) the results of Duncan's advanced test (DMRT) found that the best treatment for the protein content of crackers was P5 treatment (20% edamame flour + 80% wheat flour) with the highest protein content. (2) Duncan's test results showed that treatment P1 (0% edamame flour and 100% wheat flour) has the lowest water content and is the best treatment. (3) Physical test results show that P5 treatment is the best treatment with the lowest level of fracture strength. (4) The results of the Duncan test on the sensory test showed a significant result, namely 0.00, so it had a significantly different effect. (5) The best formulation is P2 with a formulation of 5% edamame flour and 95% wheat flour.*

***Keywords:*** Crackers, Edamame Flour, Wheat Flour