

**Karakterisasi Sifat Kimia dan Organoleptik Flakes Substitusi Tepung
Kacang Merah (*Phaseolus Vulgaris. L*) dan Tepung Pisang**
*Characterization of Chemical and Organoleptic Properties of Flakes Substituted
for Red Bean Flour (*phaseolus vulgaris. l*) and Banana Flour*
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ABSTRAK

Breakfast is the first source of energy before doing activities or activities. Cereal is a form of breakfast that is common in society. Cereal is a processed food made from wheat flour or grain flour and made into flakes and extrudates that are ready to be consumed by adding milk, water or yogurt, but sometimes cereal can also be consumed directly. Innovations in flakes production are carried out to diversify food and also increase nutritional value. This research aims to determine the effect of substitution of red bean flour and banana flour on chemical properties (moisture content, protein content, carbohydrate content) and organoleptic properties (hedonics and hedonic quality). The research was conducted using a Completely Randomized Design (CRD) with one factor, five treatments and three replications. Data analysis uses ANOVA (Analysis of variance) and if a difference is found with results at the 5% level, it will be continued with the DMRT (Duncan Multiple Test). The research results showed that the addition of red bean flour and reduction of banana flour had a real effect on water content, protein content, carbohydrate content, hedonic tests and hedonic quality including (color, aroma, taste, texture).

Keywords: Banana Flour, Flakes, Red Bean Flour