

***Effect of Yellow Pumpkin Flour (Cucurbita Moschata) Substitution on the Physical, Chemical and Organoleptic Characteristics of Cheesecake***  
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***ABSTRACT***

*Cheesecake is a cake made from cheese. Cheesecake is a type of dessert that has high appeal among the public because it has the characteristics of a savory and light taste, soft texture, besides that the process of making cheesecake is also simple and does not require a lot of money. The aim of this research is to determine the effect of pumpkin flour substitution on the physical, chemical characteristics, organoleptic properties and best treatment of cheesecake. The research method applied was a series of non-factorial random groups (RAK) with 6 treatments and 3 repetitions with ANOVA analysis of variance followed by Duncan. The variables in this research consist of F0 (0% pumpkin flour). 15% pumpkin flour (F1). 30% pumpkin flour (F2). 45 % pumpkin flour (F3). 60% pumpkin flour (F4). 75 % pumpkin flour (F5). The results showed that the best treatment was 30% pumpkin flour (F2) namely 67.41% tenderness, 4.46% texture, color L (bright) 62.00, color a (reddish) 11, 00, color b (yellow) 52.00. The resulting chemical properties are that it contains 1.30% dietary fiber content and 14.40% fat content. The cheesecake produced in the F2 treatment has a weak pumpkin aroma, a slightly typical a pumpkin taste, a soft and smooth texture, and produces fairly uniform pores.*

*Keywords : Cheesecake, physical and chemical properties, pumpkin flour.*