

**Pengaruh Penambahan Tepung Kacang Merah (*Phaseolus Vulgaris L.*)
Terhadap Karakteristik Fisik, Kimia dan Organoleptik Roti Bluder**
*(Effect of Red Bean Flour (*Phaseolus Vulgaris L.*) Addition on the Physical,
Chemical, and Organoleptic Characteristics of Bluder Bread)*
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ABSTRACT

Red beans are a good source of energy, protein, iron and fiber. Bluder bread is a traditional food that has a soft, tender and slightly oily texture with a rich and sweet taste. The addition of red bean flour to bluder bread can increase nutritional value, reduce dependence on the use of wheat and can be used as a healthy food for people who tolerate gluten. This research aims to determine the effect of adding red bean flour on the physical, chemical and organoleptic characteristics of bluder bread with the best characteristics. This research used a Completely Randomized Design (CRD) method with 6 levels of addition of red bean flour (0%, 5%, 10%, 15%, 20%, 25%) with 3 replications. Data were analyzed using ANOVA and continued with the Duncan test with a level of 5%. These results and research show that the addition of peanut flour has a significant effect on color (L, a and b), specific volume, fiber content, hedonic organoleptic and hedonic quality. However, it does not have an insignificant effect on water content and swellability. Bluder bread with the best percentage was found in treatment P0, namely without the addition of red bean flour and treatment P5 with the addition of 25% red bean flour.

Keywords: *bluder bread, physical, chemical and organoleptic characteristics, red bean flour*