Physical and Sensory Characterization of Sweet Bread with Pumpkin Flour Substitution (Cucurbita Moschata)
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ABSTRACT

Sweet bread is a food product made from wheat flour and additional ingredients such as milk, eggs, sugar, yeast, margarine, salt and water. The addition of pumpkin flour in the process of making sweet bread aims to improve sensory properties and increase the fiber content of sweet bread. This study aims to determine the physical and sensory characteristics of sweet bread substituted with pumpkin flour. This study used a completely randomized design (CRD) with 6 treatments of pumpkin flour substitution is 0% (P0), 5% (P1), 10% (P2), 15% (P3), 20% (P4), 25% (P5) with 4 replications. The data obtained were then analyzed using SPSS One Way ANOVA and continued with the Duncan Multiple Range Test (DMRT). The results showed that the substitution of pumpkin flour in sweet bread has a significant effect on physical properties (specific volume, texture, brightness intensity and yellow color intensity) and sensory properties (hedonic and hedonic quality). While the substitution of pumpkin flour does not significantly affect the intensity of the red color of sweet bread. The best treatment for sweet bread products with pumpkin flour substitution is treatment P1 (95% wheat flour: 5% pumpkin flour). The physical properties produced are specific volume 3.46 cm3/gr, texture 87.44 N, color (L) 67.4%, (a) 2.10%, (b) 40.36%. The resulting chemical properties are moisture content of 26.994%, ash content of 1.614%, crude fiber of 2.585%, beta-carotene content of 309.00 µg/100 ml. The resulting hedonic quality characteristics are sweet bread has a yellowish white color, tastes somewhat typical of pumpkin, has a less strong pumpkin aroma, has a soft texture, somewhat uniform pores.

Keywords: Sweet Bread, Pumpkin Flour, Physical and Sensory Characteristics.