

The Effect of the Ratio of Pumpkin Flour and Mangosteen Peel Flour on the Quality of Crispy Brownies

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ABSTRACT

Brownies are a popular food because of their sweet taste and distinctive texture. However, brownies generally still use wheat flour as the main ingredient, so innovation is needed by utilizing local ingredients as alternative raw materials. One potential ingredient is pumpkin flour because it contains starch, dietary fiber, and β -carotene, which can increase nutritional value and provide natural color to brownies. This study aims to determine the effect of the ratio of pumpkin flour and mangosteen peel flour on the physical, chemical and organoleptic characteristics of crispy brownies and to determine the best formulation. The results showed that the ratio of pumpkin flour and mangosteen peel flour had a significant effect on the physical, chemical and sensory characteristics of crispy brownies. The higher the proportion of mangosteen peel flour tends to increase the crude fiber content and antioxidant activity but at too high a concentration it can affect the panelists acceptance of taste, texture and aroma. Based on all the best treatment parameters P4 (85% pumpkin flour: 15% mangosteen peel flour) and P6 (75% pumpkin flour: 25% mangosteen peel flour) were obtained because they provided the best balance between mutual functionality and consumer acceptance levels.

Keywords: Crispy Brownies, Pumpkin Flour, Mangosteen Peel Flour, Quality