

ABSTRACT

EFFECT OF TEMPERATURE AND DRYING TIME ON CHEMICAL AND ORGANOLEPTIC PROPERTIES OF PUMPKINS FLOUR (*Cucurbita maxima*)

By

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The research in this phase was prepared by a multiple treatment in a structured Complete Randomised Group Design. The factors investigated in this phase were the temperature (T) which consisted of 3 levels which is 55 °C (T1), 65 °C (T2) and 75 °C (T3), and drying time which consisted of 3 levels which is 24 hours (L1), 28 hours (L2) and 32 hours (L3). The overall research was carried out in three replications and then the data were analyzed by using Bartlett Test. Tuckey Test was used for their homogeneity and additivity. Then they were analyzed further using Polynomial Orthogonals Test each at level 1% or 5% to look for differences between the bleaching process.

The results showed drying temperature of 65 °C and the drying time of 32 hours produced flour with the best characteristics of chemical and organoleptic properties, that is water content 12,30 %, fat content 1,29 %, fiber content 10,82 %, carbohydrate content 69,49 %, appearance scores 3,1 and overall acceptance scores 3,2.

Keyword: *Cucurbita maxima*, drying temperature, drying time, pumpkin's flour