ABSTRACT

THE FORMULATION OF PUMPKIN PASTA AND WHITE GLUTINOUS RICE FLOUR AGAINST TO THE CHEMICAL CHARACTERISTIC AND SENSORY DODOL

By

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The aim of the research was to obtain a formulation of pumpkin pasta and white glutinous rice flour to set the best chemical characteristic, and sensory characteristic. The experiment was arranged in a Complete Randomized Block Design (CRBD) with one factor and four repetitions. The treatments had 6 levels proportion of pumpkin pasta and white glutinous rice flour (b/b), those were L1 (10:90); L2 (20:80); L3 (30:70); L4 (40:60); L5 (50:50); and L6 (60:40) with the observation of the sensory properties include moisture content and scrose content, as well as sensory test include texture, color, taste, flavor and overall acceptance . These data were analyzed of varian, then these data were further analyzed with Least Significant Difference (LCD) test at 5% level. The research results showed that the proportion of pumpkin pasta and white glutinous rice flour have very significant effect on water content, sucrose content, texture, color, taste, flavor and overall acceptance pumpkin dodol. The higher the proportion of pumpkin pasta resulted the material water content, sucrose content, color, taste, flavor and

dodol overall acceptance; whereas the texture of dodol is lower. Dodol pumpkin with proportion of pumpkin pasta 50% and white glutinous rice flour 50% are the best formulation to produce dodol with the moisture content of 22,51 %, sucrose content of 33,67 %, total carotenoids content of 1,16 µg/g, fat content of 23,12 %, with a score texture of 3,00 (slightly elastic), a score color 3,97 (tawny), a score taste of 2,62 (pumpkin tasty), the score flavor of 3,50 (flavorful pumpkin) and the overall acceptance of 3,51 (like).

Keywords: *pumpkin pasta, white glutinous rice flour, dodol.*