

ABSTRACT
**The Cooling Effect On Resistant Starch Content Of Modified Purple Sweet
Potato Flour**
By
NURUL YUDA NINGSIH

The physiological properties of purple sweet potato flour can be improved by increasing its resistant starch content. Resistant starch is a small portion of starch that resists toward hydrolysis by α amylase and processes physiological functions similar to those of dietary fiber. The aim of this study was to find the best cooling time to form resistant starch in purple sweet potato flour. The single factor experiment was arranged in a completely randomized block design with 4 replications. The treatment was cooling duration of partially gelatinized purple sweet potato flour which were 5, 24, 48 hour and 0 hour for the control. The results showed that the highest resistant starch formed was found on partially gelatinized purple sweet potato flour cooled for 48 hour at 5°C which produced 31.89% of resistant starch.

Keywords: Modified purple sweet potato flour, resistant starch,