

ABSTRACT

The purpose of this study was to determine the effect of blanching technique on the quality of sweet potato flour and the effect of drying temperature and the interaction between blanching and drying temperature on the quality of sweet potato flour. The research was conducted at the Postharvest Technology Laboratory, Faculty of Agriculture, Indonesian Muslim University. From April to July 2022, this research was conducted. White sweet potato was used as a research material, and the tools used included knives, basins, analytical scales, erlenmeyer, thermometers, stoves, LPJ gas, electric ovens, flour sifters, flour blenders, baking dishes, and other laboratory equipment. With a 2nd Factorial pattern Factors, this research approach uses a completely randomized design. The first aspect is the 2-level blanching technique, namely boiling and steaming. To achieve the six treatment combinations, the second consideration is the drying oven temperature which ranges from 50°C to 60°C and 70°C. So that there were 18 experimental units, each treatment was carried out three times.

The results of this study Blanching with the boiling method is superior to blanching with the steam method. When baking, 50oC is the ideal drying temperature to use. The combination of boiling blanching technique and drying temperature of 60oC produced sweet potato flour with the highest carbohydrate content, namely 70.44%. In the sweet potato flour color test, the boiled blanching treatment with a drying temperature of 60oC produced the highest score, namely 4.13 (White), while the steamed blanching treatment with a drying temperature of 50oC produced the highest value, namely 4.26 (Typical Flour).

Keywords: Blanching Method, Drying Temperature, Sweet Potato Flour