

## **ABSTRACT**

*The purpose of this research is to know the influence of maturity level of campolay fruit (mature and ripe) and different blanching temperature to campolay flour for biscuit characteristic.*

*The experimental design used in this study is a 2 x 3 factorial pattern in Randomized Block Design (RAK) and replication performed four times, to obtain 24 units of experiments. Factors used in the study were maturity level (mature and ripe) and blanching temperature (50°C, 60°C and 70°C). The main research responses include chemical response: moisture content, starch content, reducing sugar content, fat content, ash content, crude fiber content. Physical response consists of water absorption, flour solubility, and swelling power, and flour rendemen.*

*Based on the results of research, the maturity level of campolay fruit has an effect on the campolay flour characteristic that is in water content, starch, reducing sugar, flour rendemen and flour solubility. Blanching temperature effect on water content, starch, reducing sugar, ash, crude fiber, yield, water absorption, solubility and swelling power of campolay flour. Fat levels are not affected either by maturity level or blanching temperature. The interaction between maturity level and blanching temperature also has no effect on the campolay flour characteristics.*

*Based on the result of the research, the samples obtained are the sample code k1s3 (mature and blanching temperature 70° C) with the result of chemical response include water content of 8.81%, sugar content 13.02%, starch content 44,17%, ash 3,88%, fat content 0.5125%, crude fiber content 5.07%. Physical responses include flour rendemen 26.19%, flour solubility 41.53%, water absorption by 48.03% and swelling power 6.78 g/g. Based on organoleptic test results of campolay flour biscuits 172 code samples (comparations of campolay flour and wheat flour 75: 25) are most preferred in terms of color, crispness and taste.*

**Keywords:** *Alkesa, Campolay, Campoleh, Canistel, Sawo Mentega, Biscuits, Campolay Flour, Maturity Level, Blanching Temperature*