

ABSTRACT

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GANYONG FLOUR (*Canna Edulis* Kerr.) AND PURE PEPAYA (*Carica papaya* L.) UTILIZATION ON ORGANOLEPTICAL QUALITY AND NUTRITIONAL VALUE OF MI BUAYA

Xvii VI Chapter, 106 Pages, 14 Pictures, 24 Tables, 12 Graphs, 8 Appendices

Background: In modern times there has been a shift or change in patterns of disease in the community that is characterized by changes in the pattern of infectious diseases into degenerative diseases. Unhealthy eating patterns include high-fat diets, low consumption of foods containing fiber and vitamins. The role of fiber (dietary fiber) and vitamins to health began to emerge after experts compared the high incidence of colon cancer. One of the fruits and tubers that contain vitamin C and fiber is papaya fruit and ganyong tubers.

Objective: To analyze the content of nutrients in the manufacture of Mi Buaya or mi (*Carica papaya* L.) with flour ganyong (*Canna edulis* Kerr.) And organoleptic noodles.

Methods: The type of this study was an experiment with 3 levels of treatment. Proximat test is done that is the level of nutrients. Receive power test using Visual Analog Scale with 30 semi-trained panelists. The statistical test used was Oneway Anova ($\alpha = 0.05$) and Bonferroni advanced test.

Result: The addition of ganyong and puree tuber flour significantly influenced the color, flavor, aroma and texture of mi buaya ($p < 0.05$). The results showed that the most preferred mi buaya is A3 treatment with 35g ganyong bulbs and 10g papaya puree and the nutritional value of moisture, ash, protein, fat, fiber, carbohydrate and vitamin C increased from A1-A3 formulation.

Conclusions: The organoleptic qualities of mi buaya nuts and the most preferred nutritional value exist in the treatment of A3.

Keywords: Quality of Organoleptic and Nutritional Value of Mi Buaya, Visual Analog Scale, Bonferroni

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