ABSTRAK

Judul : Potensi *Snail roll* Dengan Penambahan Tepung Daun Kelor (*Moringa oleifera*) Sebagai PMT Balita
Nama : Novi Riyanti
Program Studi : Gizi

Prevalensi stunting di Indonesia masih meningkat, prevalensi terbesar pada balita. Masa balita merupakan *Golden Age* yang merupakan masa emas anak untuk proses pertumbuhan dan perkembangan. Ketidakseimbangan asupan seperti protein dan kalsium yang dapat berpotensi mengalami *Stunting*. Untuk mencegah hal tersebut, tubuh memerluka makanan yang tinggi kalsium seperti pemberan PMT balita dengan pemanfaatan pangan lokal. Penelitian ini bertujuan unuk menganalisis Kandungan Kalsium, kandungan gizi serta penilaian organoleptik *Snail roll* dengan penambahan tepung daun kelor. Metode yang digunakan yaitu penelitian eksperimental dengan empat formulasi pembuatan *snail roll* dengan penambahan tepung daun kelor yaitu 0 g, 5 g, 10 g, dan 15 g. Penilaian organoleptik dinilai menggunakan instrumen *Visual Analog Scale (*VAS) serta identifikasi kandungan gizi dilakukan di Laboratorium. Uji statistik menggunakan *One-way* Anova. Dari hasil penelitian produk terpilih untuk *snail roll* yaitu formulas F3 dengan kandungan gizi tertinggi yaitu kadar air 46,13%, kadar abu 2,81%, kadar protein 15,60%, kadar lemak 15,26%, kadar karbohidrat 20,19%, kadar serat 0,62% dan kadar kalsium 5807 mg.

Kata Kunci **:** *Snail Roll*, Keong Sawah, Tepung Daun Kelor, Kalsium, Serat Kasar, Kandungan Gizi, Penilaian Organoleptik

ABSTRACT

Title : Potency Of Snail Roll With Addition Of Moringa Oleifera Flour As Pmt Balita
Name : Novi Riyanti
Study Program : Nutrition

The prevalence of stunting in Indonesia is still increasing, the largest prevalence in infants. Infancy is a Golden Age which is the golden age of a child for the process of growth and development. Intake imbalances such as protein and calcium that can potentially experience Stunting. To prevent this, the body requires foods that are high in calcium such as the provision of toddler PMT with the use of local food. This study aims to analyze the Calcium Content, nutritional content and organoleptic Snail roll assessment with the addition of Moringa leaf flour. The method used is experimental research with four formulations of making snail roll with the addition of Moringa leaf flour which is 0 g, 5 g, 10 g, and 15 g. Organoleptic assessment was assessed using Visual Analog Scale (VAS) instruments and identification of nutritional content carried out in the Laboratory. Statistical test using One-way Anova. From the results of the research, selected products for snail roll are F3 formulas with the highest nutritional content, namely water content of 46.13%, ash content of 2.81%, protein content of 15.60%, fat content of 15.26%, carbohydrate content of 20.19% , fiber content of 0.62% and calcium content of 5807 mg.Key words : Flake, Snake Head Fish, Bambara Groundnut, Sweet Purple

Key Words : *Pila ampullacea*, *Moringa oleifera*, calcium, Coarse Fiber, Nutritional Content, Organoleptic Assessment