

ABSTRAK

UNIVERSITAS ESA UNGGUL
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HAKIM PUTRI AMIRAHSARI

Background: Indonesia is a developing country that still has nutritional problems, one of them is KEP (protein energy deficiency) which is still unresolved, the highest prevalence occurs in infants around 13.9%. Childhood is the Golden Age which is the golden age of children for the process of growth and development. Intake imbalances such as proteins that can be solved by KEP. To avoid this, the body requires foods that contain high protein such as PMT toddlers with the help of local food.

Objective: The aim of this study was to determine the organoleptic value & antioxidant activity of cake with flour and beetroot jam as toddler PMT (3-5 years).

Methods: an experimental study by making semprong cake formulations with tempeh flour namely 0 g, 20 g, 60 g, and 30 g and mung bean flour 30 g, 20 g, and 60 g. Approved organoleptic assessments used the Analog Analog Scale (VAS) instrument as well as nutrition registration conducted at the Mbrio Laboratory. Statistical tests using One-way Anova continued with Duncan.

Result: The selected formula on the selected cake is in the F3 formula with an average value of 6.90 ± 3.012 and the less preferred one is the F1 formulation with an average value of 5.07 ± 2.50 and the ANOVA test results show a significant difference with respect to p, α (0,0001, 0,05) with the highest nutrient content, namely moisture content 40,54%, ash content 1,66%, protein content 10.90%, fat content 9,69%, calcium content 31, 48%, and antioxidant mineral levels of 120.51 IC50 (ppm). Conclusion: from this result, the higher the tempeh, the higher the protein value of the cake. For further research tubers are made as fillings on the cake.

Keywords: Antioxidant Activity, Semprong Cake, Tempe Flour, Green Bean Flour, Bit Bulbs.