

## ABSTRACT

Corn is a popular staple food in Indonesia. Corn products are also important in food diversification program to strengthen food security. However, corn has a lower level of lysin amino acid and tryptophane. To overcome this shortcoming, it should be substituted by other leguminous foodstuffs, i.e., soybean and green pea, and instant corn rice was made to facilitate the consumption of those foodstuffs.

This study was aimed to investigate nutritional content of instant corn rice made from the mixture of corn flour, soybean flour, and green pea flour from the compositions of those ingredients, and to study the acceptability level of its organoleptic aspect.

This study was a laboratory experimental study, using complete randomized design, consisted of six treatments with four repetitions, resulting in 24 experiment units. The compositions of corn, soybean, and green pea flours were (%) : 100 : 0 : 0, 90 : 5 : 5, 80 : 10 : 10, 70 : 15 : 15, 60 : 20 : 20, 50 : 25 : 25. The making of corn flour, soybean flour, green pea flour, and instant corn rice was done at the Gastronomy Laboratory, TIK, Surabaya State University, and the organoleptic value was tested by the experts at the same laboratory.

Results of analysis showed that there was significant difference in protein and fiber content in those treatments, with significance level of 0.000 and confidence level of 5%. Results of organoleptic test showed that those treatments also resulted in different level of preference. From nutritional and organoleptic aspects, the best instant corn rice products were those with compositions (%) of corn, soybean, and green pea flours of 90 : 5 : 5 and 80 : 10 : 10.

**Keywords:** *corn rice, soybean, green peas, protein, fiber*