

ABSTRACT

Nutrient Content and Organoleptic Quality Combination Moringa Leaves Puree (Moringa Oleifera) and Onion Flour (Allium Cepa Ascolinicum L) in the Making Stick as a Healthy Snack

The prevalence of overweight and obesity among children and adolescents has increased worldwide, thus becoming one of the most common chronic disorder in this age group and in adulthood. The prevalence of obesity in Indonesia shows a figure quite alarming. Moringa leaves puree and onion flour be used as a functional food was made into a healthy snack in the form of sticks. The purpose of this study was to determine differences in the organoleptic quality and nutrient content in stick combination of moringa leaves puree and onion flour on each product. This research is an experimental research which directed on development products. In this study involving 5 limited panelists and 30 untrained panelists. The results showed that the organoleptic quality difference of color (0,001) and aroma (0,016) among three sticks products. There is no difference in color (0.592) and aroma (0,414) among stick product F₄ and F₅. Nutrients content showed that there is no difference between the three sticks products. The conclusion is there are difference of the organoleptic quality of color and aroma stick combination of moringa leaves puree and onion flour on each product and there are differences in nutrient content stick combination of moringa leaves puree and onion flour on every product.

Keywords : Nutrient content, organoleptic, healthy snack, moringa leaves puree, onion flour.