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FORMULASI SEREAL SINGKONG (*ManihotesculentaCrantz*) DAN KACANG HIJAU (*Vignaradiata L*).

(82 Halaman+12 Tabel+8 Gambar+5 Lampiran)

ABSTRAK

Latar Belakang: Sereal digolongkan kedalam jenis makanan siap santap yang telah dan direkayasa menurut jenis dan bentuknya dan merupakan makanan siap saji yang praktis. Sereal dipasaran lebih banyak menggunakan serealia seperti gandum dan oat. Singkong memiliki kandungan karbohidrat yang tinggi, dan kandungan proteinnya relative rendah.Untuk meningkatkan kandungan protein pada pembuatan sereal tepung singkong, perlu dikompositkan dengan bahan-bahan lain, diantaranya dengan penambahan tepung kacang hijau. Penelitian akan melakukan uji daya terima untuk mengetahui daya terima

Tujuan: Mengetahui daya terima dan kandungan protein, lemak, karbohidrat, serat pada sereal tepung singkong dan tepung kacang hijau

Metode: Desain penelitian menggunakan *Pre Experimental Design*, dengan pendekatan RAL (Rancangan Acak Lengkap).

Hasil: Daya terima sereal singkong dan kacang hijau yang paling tinggi adalah formula 3, yaitu 80 % singkong : 20% kacang hijau.

Simpulan: Daya terima sereal singkong dan kacang hijau yang paling tinggi adalah formula 3, yaitu 80 % singkong : 20% kacang hijau, tiap 100 gram sereal mengandung zat gizi protein 13,24 gram, lemak 8,87 gram, karbohidrat 61,43 gram dan serat 4,1 gram

Kata Kunci : Sereal,Singkong,Kacang Hijau ,Daya terima,Kandungan Gizi,

Kepustakaan : 40 Pustaka

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FORMULATION OF CEREALS CASAVA (*Manihot esculenta Crantz*) AND GREEN BEANS (*Vigna radiata L*)
(86 pages + 12 tables + 8 pictures + 6 attachments)

ABSTRACT

Background: Cereals are classified into ready-to-eat foods that have been and are engineered according to their type and shape and are practical ready-to-eat foods. Cereals in the market use more cereals such as wheat and oats. Cassava has a high carbohydrate content, and the protein content is relatively low. To increase the protein content in the manufacture of cassava flour cereal, it needs to be composited with other ingredients, including the addition of mung bean flour. The research will conduct a acceptability test to determine the acceptability
Purpose: Knowing the acceptability and content of protein, fat, carbohydrates, fiber in cassava flour and mung bean flour cereals
Method: The research design used Pre Experimental Design, with a RAL approach (Completely Randomized Design).
Results: The highest acceptability of cassava and mung bean cereal is formula 3, which is 80% cassava : 20% mung bean.
Conclusion: The highest acceptability of cassava and mung bean cereals is formula 3, which is 80% cassava: 20% green beans, every 100 grams of cereal contains 13.24 grams of protein, 8.87 grams of fat, 61.43 grams of carbohydrates and fiber. 4.1 grams

Keywords : Cereals, Cassava, Green Beans, Acceptability, Nutrition

References: 40