

# **Cake Formulation Based on Mocaf Flour (Modified Cassava Flour) and Ambon Banana Flour As an Alternative Snack Source of Pottasium**

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## **ABSTRACT**

Hypertension is one of the diseases are not communicable in which occurs an increase systemic pressure are marked with the results of measurements systolic blood pressure  $\geq 140$  mmHg and diastolic  $\geq 90$  mmHg. In the year 2018, the prevalence of hypertension reached 34,1%. One of the alternative snack for hypertension is cake with basis material of mocaf flour and ambon banana flour source of potassium. The function of potassium is to maintain electrolyte fluid balance and acid-base balance in the body, and replace the activity of renin-angiotensin system to regulate the peripheral central nerves which will have an effect on reduce blood pressure. The experimental design used was Randomized Block Design (RBD) with six treatments P1(65%:35%), P2(60%:40%), P3(55%:45%), P4(50%:50%), P5(45%:55%), P6(40%:60%) and each treatment was repeated 4 times. The analysis used in cake mocaf flour and ambon banana flour are potassium, fat, development volume, and organoleptic. The results of cake mocaf flour and ambon banana flour significantly affected in the contents of fat, the parameters of Hedonic Quality consist of colors, aroma, crumb cake. Potassium, development volume, texture and taste of Hedonic Quality, and all parameters Hedonic (colors, aroma, texture, taste) had no significant effect ( $p>0,05$ ). The best treatment is 65% mocaf flour and 35% ambon banana flour. Giving a cake mocaf flour and ambon banana flour in a day based on the provisions as snack is 71 grams.

**Keywords** : Cake, Hypertension, Mocaf Flour, Ambon Banana Flour