

***Study of Making Instant Tiwul with Substitution of Green Bean Flour  
(Phaseolus radiatus L.) as Alternative to Food Dairy Patients with Protein  
Energy Deficiency***

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***ABSTRACT***

*Tiwul Instant is a modern high-carbohydrate processed food to be food that is even close to the equivalent of rice or is a cultural heritage with a high nutritional value. This study aims to examine Tiwul Instant with substitution of green bean flour as an alternative to food interludes patients of Protein Energy Deficiency (KEP). This research use Randomized Block Design (RAK) with 7 treatment level 4 replication to get 28 samples. The treatments applied by the ratio of cassava flour and green bean flour to each treatment were A1 (60%: 40%); A2 (62.5%: 37.5%); A3 (65%: 35%); A4 (67.5%: 32.5%); A5 (70%: 30%); A6 (72.5%: 27.5%); And A7 (75%: 25%). The results of this study indicate that there are significant differences (sign <0,05) to protein content, hedonic quality and hedonic color, texture, and taste of Tiwul Instant substitution of green bean flour. The best treatment of this research is A3 with the ratio of cassava flour and green bean flour by 65%: 35%. The conclusion of this research is the use of dried cassava flour and green bean flour as Tiwul Instant modification material can be used as alternative food interlude patient of Protein Energy Deficiency (KEP).*

***Keywords:*** *Tiwul Instant, cassava flour, green bean flour*