

ABSTRACT

This study aimed to determine the effect of different types of banana as base material of cake barongko, using non-experimental method with Factorial completely randomized design. Use a banana as many as 8 kinds of treatment and each repeated three times. Data was analyzed using analysis of variance (ANOVA), followed by Tukey-HSD test with a significance level of 5%. The results showed that all types of bananas can be used as a basis for making cakes barongko as a snack alternative for patients with hypertension with low-salt diet therapy III. The use of various types of banana cake as the base material barongko have a significant impact ($P < 0.01$) in the levels of potassium and sodium levels.

Best type of banana cake as a base of cake barongko is Kepok because it has a ratio of potassium and sodium levels are high. It is suitable for use as a snack alternative for the treatment of hypertensive patients with low-salt diet III. In terms of organoleptic analysis of the average panelist liked the taste, smell, color, and appearance of this barongko cake. Besides its nutritional value is also minimally qualified snack.

Keywords: *Cake Barongko, Potassium, Sodium*