

***Jelly Candy trem Beluntas Leaves (Pluchea indica Less) with Addition of Turmeric (Curcuma domestica Vahl) as a Source of Antioxidants) Snacks***

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**ABSTRACT**

*Jelly candy is a soft-textured product that is processed with addition of gelatin to produce a chewy product. This research aims to determine the characteristic and nutrition content of beluntas leaves jelly candy with addition of turmeric as a source of antioxidants. snack This research used Completely Randomized Design with 6 treatments, there were : 90% :10%, 80% : 20%, 70% : 30%, 60% : 40%, 50% : 50%. 40% : 60% with 4 replications. The analysis of the jelly candy were biochemical (antioxidant), and organoleptic. The results showed that Beluntas leaves jelly candy with addition of turmeric is significant effect ( $P < 0,05$ ) on antioxidants activity, hedonic quality test of color, aroma, taste, texture and hedonic test of aroma. However it is non significant effect ( $P > 0,05$ ) on hedonic test of color, taste and texture. The best treatment in this research is jelly candy contain 50% of beluntas leaves extract and 50% turmeric extract. Jelly candy for two meals a day with 34 grams at each meal. The nutritional value of it in each serving are energy of 106.08 kcal , 24 grams carbohydrate, 1,55 grams protein, 0,45 grams fat.*

***Key words : Antioxidants, Beluntas Leaves, Jelly Candy, Turmeric***