

Studi Penggunaan Telur Pada Biskuit Berbahan Dasar Tepung Talas Belitung (*Xanthosoma Sagittifolium*) Sebagai Pemberian Makanan Tambahan Untuk Balita (*The study of the use of eggs on the basis of biscuit made from Belitung taro flour (Xanthosoma sagittifolium) as the provision of supplementary food for toddlers*)

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ABSTRACT

Toddlers are a group that most easily get lack of nutrition. One of the effort to increase the status of health and nutrition of toddler such us by changing the people behavior in giving the food supplement with the purpose to maintain the status of health and nutrition to toddlers. The aim of this research is to find the influence of the use of eggs in biscuits based on Belitung taro flour as the extra food for toddlers. Based on the research, it can be concluded that value of Belitung taro flour biscuit dissolved protein nutrition content with the variations of the use of eggs show the real dissimilar results accompany treatment. In producing biscuits Belitung taro flour with variation of the use of eggs as different supplementary food (significant) toward hedonic test and the quality of hedonic are based on the aspect of color, taste, and flavor. The best treatment in making Belitung taro flour biscuits with the eggs variation were produced in the treatment a7 by comparing the use of egg yolk and egg whites 75 %: 25 %. The extra feeding of Belitung taro flour biscuits with variation of the use of eggs in a day are based on provision protein contents 5-8 grams per day is 12-20 puck biscuits.

Keywords: *supplementary food to be provided , Belitung taro flour , eggs*