Studi tentang Substitusi Kacang Merah (*Phaseolus vulgaris L.*) pada Pembuatan Formula Enteral Diabetes Melitus (*Study about Substitution of Red Beans (Phaseolus vulgaris L.) on the Creation of Enteral Formula of Diabetes Mellitus*)

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ABSTRACT

Diabetic patients particularly those being treated and the unconscious, requiring intensive nutritional support in order for nutrition value needs are met through nutritional therapy. To fix the issue, can be using the enteral food substitution red beans, because the red bean's Glycemic Index is low that is 26 so hopefully can help lower blood sugar levels in patients of diabetes mellitus. This research aims to know the red bean flour formulation on the creation of enteral formula diet diabetes mellitus. This study used a randomized complete design with one factor that is a comparison between the red bean flour : skim milk. There were 9 treatments with addition of red bean flour (10%, 20%, 30%, 40%, 50%, 60%, 70%, 80% and 90%), on each treatment was repeated 3 times as much. The results showed that the higher the red bean flour composition as constituents of diabetes mellitus enteral formula, then the resulting viscosity value was also higher. While at organoleptik, the higher the red bean flour composition as constituents enteral formula of diabetes mellitus, then increasingly concentrated enteral formula color, flavor is not typical, the aroma of savory red beans grew stronger, and the texture of being neutral. The best treatment is P4 with proportion red bean flour 40% and 60% skim milk. The best enteral formula of diabetes with red beans flour substitution has the energy, protein, and fat is higher than with standard diabetes mellitus enteral formula. The value of bioavailabilitas protein and osmolaritas on the best formula of diabetes mellitus red beans flour substitution is lower compared to standard diabetes mellitus enteral formula.

Keywords : Enteral Formula of Diabetes Mellitus, Res Beans