

***Development of Mung Beans Sprouts Flour (Vigna radiate L.) and Corn Sprouts Flour (Zea mayz) as Modification Material of Formula WHO 75 for Malnutrition Child with Lactose Intolerance***

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**ABSTRACT**

*Formula WHO 75 is a liquid food that is given to malnutrition child stabilization phase. The milk in Formula WHO 75 can sometimes cause lactose intolerance. One alternative as modification a materials of the Formula WHO 75 is mung bean sprouts flour and corn sprouts flour. This study aimed to analyze the effects of the use of mung bean sprouts flour and corn sprouts flour as modification a material of the Formula WHO 75 for malnutrition child with lactose intolerance to the quality properties and energy content. This study uses a randomized block design with 6 treatments and 4 times the replication so obtained 24 samples. The treatment is applied with a ratio of mung bean sprouts flour and corn sprouts flour in each treatment is F1 (55%: 45%); F2 (50%: 50%); F3 (45%: 55%); F4 (40%: 60%); F5 (35%: 65%); and F6 (30%: 70%). The results showed significant differences (sign <0.05) on protein content, osmolarity, and the appearance of Formula WHO 75 modified mung bean sprouts flour and corn sprouts flour. The best treatment of this research is F6 by mung bean sprouts flour and corn sprouts flour by 30%: 70%. The conclusion of this study is the use mung bean sprouts flour and corn sprouts flour as modification a material of the Formula WHO 75 can be used as a Formula for the treatment of malnutrition child stabilization phase with lactose intolerance.*

**Keywords:** *formula WHO 75, corn sprouts flour, mung bean sprouts flour*