

## **Effect of Banana's Flour Composition on Organoleptic Properties Shahe and Blood Glucose Level of Rat**

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### ***ABSTRACT***

*Shahe is an alternative substitution product for rice. Using kepok banana's flour as substance to make shahe as an alternative food for diabetes mellitus type 2 sufferer. It is consist of antioxidan and high resistance starch that able to reduce blood glucose level.*

*The aims of this study were to know the effect of kepok banana's flour and tanduk banana's flour in shahe to organoleptic character and rat blood glucose level of white wistar rat inducted by aloxan and to know which was the best treatment of shahe.*

*The parameter of this study were organoleptic test and blood glucose level. This experiment was designed by complete randomize design (CRD). Organoleptic test used 25 panelis to know respon of them to shahe with these treatments. Blood glucose test conducted by wistar white rats consist of 36 rats that classified by four groups. The compositon was first was given diet shahe with 100% composition of kepok banana's flour. The other group were kepok banana's flour and tanduk banana's flour ratio of 75%:25%, 50%:50% dan 25%:75% respectively. The rat was inducted by aloxan before treated with 165 mg/kg wight body dose through intravena.*

*The result showed that there was significant difference of treatment to color, texture and taste of shahe and blood glucose level of rats inducted by aloxan. The mean of blood glucose level of rats after 28 day intervence from the lowest to highest, it was  $P_0$ : 106,78 mg/dl,  $P_1$ : 116,89 mg/dl,  $P_2$ : 123,89 mg/dl,  $P_3$ : 131,78 mg/dl. The best treatment based on organoleptic parameter and blood glucose level was shahe  $P_0$  of 100% composition of kepok banana's flour.*

***Keywords: Blood Glucose Level, Shahe, Organoleptic***