

ABSTRACT

Epriliana Winda Fitriani. B4110252. Department Of Health, Clinical Nutrition Program, Polytechnic Of Jember. Making Lumpur Cake Modification Pumpkin (*Cucurbita Moschata D*) and Rice Siftings flour for Diabetic grade II diit. Supervising Commission Ir. Rindiani, MP., Puspito Arum, S.Gz. M. Gizi.

The purpose of this study was to investigate the effect of Pumpkin and Rice Bran Flour as Modification of cake for diit Diabetic on the quality fiber and antioksidan . content and was conducted using composition 2 factor. The first of factor is composition of Rice Bran Flour and Flour 35% : 65% , 25% : 75 % , 15% : 85% and the second factor is totally of pumpkin 300gr, 200gr dan 100gr each repeated twice.

The result of the study showed that the lumpur cake Modification of Pumpkin and Rice Bran can be alternative food for diit DM tipe II .

The best effect of modification Pumpkin and Rice Bran for lumpur cake was achieved by composition Rice Bran Flour and Flour 35% : 65% and Pumpkin 200gr considering that it had the content of fiber and antioksidan wich met the determined purpose.

Keywords : diit DM tipe II, lumpur cake, Pumpkin, Rice Bran Flour