

ABSTRAK

AURA DIVA. Daya Terima Kulit Pie Dengan Penambahan Kacang Tanah Sebagai Pangan Tambahan Anak Stunting. Di bimbing oleh DEWI RAHAYU, SP, M.Si dan YULIANA ARSIL, M.Farm,Apt.

Stunting ialah keadaan balita dengan panjang atau tinggi badan yang lebih sedikit jika dibandingkan dengan umurnya. Indonesia masuk dalam prevalensi tinggi kejadian stunting. Produk kulit pie dengan penambahan kacang tanah dapat menjadi salah satu alternatif pangan tambahan untuk mengurangi resiko faktor kejadian stunting. Penelitian ini bertujuan untuk mengetahui daya terima pie dengan penambahan kacang tanah sebagai pangan tambahan untuk anak stunting. Penelitian ini menggunakan metode penelitian eksperimen menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan. Penambahan kacang tanah sebanyak 0%, 10%, 30% dan 50%. Penelitian dilakukan di Laboratorium Pangan Jurusan Gizi Poltekkes Kemenkes Riau. Uji tingkat kesukaan dengan panelis agak terlatih sebanyak 30 orang. Data diolah menggunakan SPSS dengan uji *One Way Anova* dengan tingkat kemaknaan 5% atau 0.05 dan jika ada perbedaan yang signifikan dilakukan uji lanjut Duncan. Hasil penelitian menunjukkan tidak terdapat perbedaan nyata terhadap warna, aroma, rasa dan tekstur. Tingkat kesukaan tertinggi panelis secara keseluruhan terhadap kulit pie memiliki rata-rata tertinggi yaitu 5,83 dengan kategori suka pada produk kulit pie dengan penambahan kacang tanah sebanyak 30%.

Kata kunci: kulit pie, kacang tanah, stunting, tingkat kesukaan

ABSTRAK

AURA DIVA. Acceptability of Pie Crust with Peanut Addition as Food for Stunted Children. Supervised by DEWI RAHAYU, SP, M.Si and YULIANA ARSIL, M.Farm,Apt.

Stunting is a condition of toddlers with less length or height when compared to their age. Indonesia is included in the high prevalence of stunting. Pie crust products with the addition of peanuts can be an alternative additional food to reduce the risk of stunting factors. This study aims to determine the acceptability of pie with the addition of peanuts as additional food for stunted children. This study used an experimental research method using a completely randomized design (CRD) with 4 treatments. The addition of peanuts was 0%, 10%, 30% and 50%. The research was conducted at the Food Laboratory of the Nutrition Department of the Riau Health Polytechnic. The test level of favorability with moderately trained panelists as many as 30 people. Data were processed using SPSS with One Way Anova test with a significance level of 5% or 0.05 and if there was a significant difference, Duncan's further test was conducted. The results showed no significant differences in color, aroma, taste and texture. The highest level of overall panelist preference for pie crust has the highest average of 5.83 with the category of liking the pie crust product with the addition of peanuts as much as 30%.

Keywords: pie crust, peanut, stunting, likeability level