

**UJI DAYA TERIMA, KADAR PROTEIN DAN SERAT PADA VELVA  
BUAH NAGA KELOR DENGAN PENAMBAHAN ROSELA SEBAGAI  
ALTERNATIF KUDAPAN UNTUK BALITA STUNTING**

**ABSTRAK**

**Latar Belakang** Stunting adalah suatu kondisi yang menggambarkan status gizi kurang yang memiliki sifat kronis pada masa pertumbuhan dan perkembangan anak yang dipresentasikan dengan nilai z-score Tinggi Badan menurut umur (TB/U) kurang dari minus dua standar (<-2SD) berdasarkan standar pertumbuhan menurut WHO. **Tujuan** Mengidentifikasi daya terima dan menganalisis kadar protein dan serat pada “Velva Buah Naga Kelor Dengan Penambahan Rosela” sebagai alternatif kudapan bagi balita stunting. **Metode** Perlakuan pada daya terima (Uji Organoleptik) terdapat 1 perlakuan dan 2 bentuk sub perlakuan (Buah Naga:Kelor). Dengan berat bahan yang digunakan pada masing – masing formulasi yaitu KR01, KR02, KR03, Penilaian uji organoleptic menggunakan skala hedonic maka dapat diketahui hasil dari tingkat kesukaan secara umum berdasarkan indikator yang ada yaitu warna, rasa, aroma dan tekstur. Data Hasil Uji kadar Serat dan Protein diperoleh dengan menggunakan metode Gravimetri dan metode AOAC 2016 melalui Laboratorium dengan melihat kandungan protein dan serat pada velva buah naga kelor. **Hasil** berdasarkan sifat organoleptic, velva buah naga kelor dengan penambahan rosela yang paling disukai oleh panelis adalah velva dengan kode KR03, Kadar Protein dengan rata – rata tertinggi ada pada velva dengan kode KR02 dengan nilai rata – rata kadar protein sebesar 7,11% , sedangkan kadar serat velva yang paling tinggi pada kode KR01 sebesar 0,99%. **Kesimpulan** berdasarkan uji organoleptik velva buah naga kelor dengan penambahan rosela yang paling disukai oleh panelis yaitu velva dengan kode KR03, Kadar protein dengan nilai rata – rata tertinggi terdapat pada kode KR02 sebesar 7,11%, Kadar serat dengan nilai rata – rata tertinggi pada kode KR01 sebesar 0,99%

Kata Kunci: *Stunting, buah naga, bubuk kelor, rosela, velva*

**TEST OF ACCEPTANCE, PROTEIN AND FIBER LEVELS ON THE  
VELVA OF DRAGON FRUIT WITH THE ADDITION OF ROSELLA AS  
AN ALTERNATIVE SNACK FOR STUNTING TODDLERS**

**ABSTRACT**

**Background** Stunting is a condition that describes undernutrition status that has a chronic nature during the growth and development of children, which is presented with a z-score for Height for age (TB/U) less than minus two standards ( $<-2SD$ ) based on growth standards. according to WHO. **Objectives** To identify acceptability and analyze protein and fiber content in "Velva Dragon Fruit Moringa with Roselle Addition" as an alternative snack for stunting toddlers. **Methods** on acceptability (Organoleptic Test) contained 1 treatment and 2 forms of sub-treatment (Dragon Fruit: Moringa). With the weight of the ingredients used in each formulation, namely KR01, KR02, KR03, Assessment of organoleptic test using a hedonic scale, it can be seen the results of the general level of preference based on existing indicators, namely color, taste, aroma and texture. **The test results** data for fiber and protein levels were obtained using the Gravimetric method and the 2016 AOAC method through the laboratory by looking at the protein and fiber content in the veins of the Moringa dragon fruit. The results based on organoleptic properties, velva of Moringa dragon fruit with the addition of roselle the most preferred by panelists was velva with code KR03, Protein content with the highest average was in velva with code KR02 with an average protein content of 7.11%, while the highest velva fiber content is in code KR01 by 0.99%. **Conslusion** based on the organoleptic test of the velva of the Moringa dragon fruit with the addition of roselle, the most preferred by the panelists was Velva with the code KR03, The protein content with the highest average value is found in the KR02 code of 7.11%, Fiber content with the highest average value in the KR01 code is 0.99%

*Key Words: Stunting, dragon fruit, Moringa powder, roselle, velva*