ABSTRACT

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STUDY ON THE USE OF KELOR (*Moringa oleifera*) LEAVES POWDER IN THE MAKING OF NUTRITIOUS JELLY CANDY
(xviii + 83 pages: 23 tables, 35 figures, and 24 appendices)

*Moringa oleifera* leaves have been known to contain high nutrition, such as protein, calcium, and vitamin. The aim of this research is to add nutritional value of jelly candy by addition of *Moringa oleifera* leaves powder as protein and mineral source along the addition of glucomannan for dietary fiber source toward different flavors of jelly candy. Jelly candies were made by adding 3 levels of moringa leaves powder concentration (2%, 4%, and 6%) and 3 different flavors (melon, orange, mango). Each treatment is analyzed for sensory quality (texture, color, taste, aroma, and overall), physical characteristics (texture, color) and chemical characteristics (water activity, moisture content). The result shows darker green color which proportional along the increasing of moringa leaves powder concentration, while hardness and moisture content gave opposite result. Different flavors do not give any significant impact on the physical and chemical characteristics of jelly candy. The best formula based on sensory evaluation is 5% of glucomannan jelly candy with addition of 2% moringa leaves powder and mango flavor. The best formula contains 40.74% carbohydrates, 12.57% protein, 0.61% fat, 1.17% ash, and 44.55% water. It also contains 52.17 mg of calcium/100 g, 31.21% dietary fiber, 0.38 mg vitamin B6, and 8 essential amino acids.

Keywords: jelly candy, moringa, glucomannan
References: 57 (1956 - 2015)