

Formulation, Acceptability, and Characteristics of Instant Surabi Based on Composite Rice-Soybean Flour and Supplemented with Torbangun Powder for Attention Deficit Hyperactivity Disorder Children

Authors : Dewi Hapsari Ratna Muningsgar, M. Rizal Martua Damanik

Abstract : The purpose of this study was to develop a formulation of instant Indonesian traditional pancake (Surabi) based on composite rice and soybean flour and supplemented with Torbangun (*Coleus amboinicus* Lour) powder as an alternative snack for ADHD (Attention Deficit Hyperactivity Disorder) children. Completely randomised factorial design by two factors which were the ratio of composite rice and soybean flour (75:25; 70:30; 65:35) as well as the addition of Torbangun powder (3%; 5%; 7%) was used in this study. This study revealed that the best formula was instant surabi with 65:35 composite rice and soybean flour and 5% addition of Torbangun powder by considering hedonic test result, functional aspect and nutrients contribution. Then, both chemical and physical characteristics from the best formula of instant surabi were measured. Nutrients content of the chosen instant surabi per 100 g wet basis were 62.68 g moisture, 1.30 g ash, 6.81 g protein, 0.75 g fat, 28.47 g carbohydrate, 88.62 mg calcium, 4.14 mg iron, and 144 kcal energy while physical characteristics, such as water activity, cohesiveness, and hardness were 0.97, 0.569, 5582.2 g force consecutively. The results of this research suggested that instant surabi which can be possibly beneficial for ADHD children had 65:35 for rice and soybean flour ratio as well as 5% for the addition of Torbangun powder.

Keywords : ADHD children, instant surabi, soybean, torbangun

Conference Title : ICFSRFS 2019 : International Conference on Food Science and Risks in Food Security

Conference Location : Sydney, Australia

Conference Dates : February 27-28, 2019