

Formulation and characterization of emergency food based on instan corn flour supplemented by instan tempeh (or soybean) flour

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Abstract	<p>A special disasters emergency food that can be directly consumed, practical and nutritious was formulated. It was developed based on local food materials, namely corn-soybean and corn-tempe flour. The aim of the research is to produce an emergency food formula made from corn-soybean flour and corn-tempe flour that adequately fulfills the standard for emergency food, acceptable and feasibly produced in large quantities. It was found that the best formulation model of emergency food is produced from Srikandi corn flour and tempe flour. Its composition is 42% of corn flour, 20% of tempe flour, 10% of full cream milk powder, 16% of sugar, and 12% of frying oil. Nutrient composition of every piece (each 50 grams of product) was 8.1 g of protein, 20.67 g of lipid, 20.58 g of carbohydrate, and 298.04 kcal of energy. In terms of protein and energy, emergency food already fulfills the adequacy standard, which is the minimum energy 233 kcal and 7.9 to 8.1 g protein. Lipid content of emergency food is too high (9.1 to 11.7 g), while level of carbohydrate is too low (23-35 g). This product is most easily swallowed, most delicious, no after taste, and most preferably compared to other formulas. (c) All Rights Reserved</p>
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