

**FACULTY OF HEALTH SCIENCES
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ABSTRACT

MILA ROSA

**THE DEVELOPMENT OF COOKIES AS COMPLEMENTARY FOODS
USING TILAPIA FISH AND MORINGA LEAVES FOR TODDLERS
AGE 12-24 MONTHS**

Babies over the age of 6 months need macronutrients and micronutrients, one of which is food that contains high protein. Tilapia fish and moringa leaves contain high protein, so they can be used as food to food fortification in making cookies. The aim of this research is to analyze the acceptability and analyze the protein content of cookies fortified with tilapia fish meal and moringa leaf flour. The research design used was Research and Development (R&D) with a Completely Randomized Design (CRD), using four treatments and two replications. The selection formula is determined based on the average value of acceptability of color, aroma, taste, and texture. Analysis of protein content using the Kjeldahl method. There was a difference in the acceptability (preference for color, aroma, taste, and texture) of cookies fortified with tilapia fish meal and moringa leaf flour compared to the control formula. The selected formula based on the average value of color, aroma, taste, and texture was formula F3 (87 g wheat flour: 6 g tilapia fish meal: 2 g moringa leaf flour). There is a difference in the protein content of fortified tilapia fish flour and moringa leaf flour cookies in the selected formula (F3) and the control formula (F0), namely an increase in protein content in F3 of 2.85 g per 100 g and 6.02 g per dough.

Keywords: *cookies, tilapia fish, moringa leaves, MPASI, protein content*