ABSTRACT

ZULYA ERDA. Formulation of *Centella asiatica* Leaf Powder on Weaning Food as Functional Food Product. Under Direction of SRI ANNA MARLIYATI and DADANG SUKANDAR.

The aim of this study was examine the formulation of *Centella asiatica* leaf powder on weaning food as a functional food product. The study was conducted from April to September 2011. The main material used in this study was fresh *Centella asiatica* leaf that will be processed into powder and another materials for the manufacture of weaning food. The instruments used in this study were oven, blower FIR, diskmill, HPLC and AAS. The study design used in this study a Randomize Complete Block Design. The results showed that fresh *Centella asiatica* leaf contain protein 4.58% wb, beta-karoten 88.76 ppm, vitamin C 79.14 mg/100g, Fe 43.26 mg/100g, Ca 1994.28mg/100g that needed by infants. Drying affects the physical and chemical properties of *Centella asiatica* leaf. The best drying temperatur for powder *Centella asiatica* was 55°C. *Centella asiatica* powder has already safe quality on mikrobial contaminan. The time of adding *Centella asiatica* powder affected the density of weaning food. Average nutrition content of weaning food *Centella asiatica* added, water 3.68%wb, protein 13.00%db, fat 2.10%db, beta-karoten 330.63ppm, vitamin C 216.16mg/100g, calcium 276.63mg/100g, Fe 14.29mg/100g, selenium 52.02mg/100g, asiatic acid 0.66%db. Average nutritional value of weaning food *Centella asiatica* added has met SNI and PAG. Overall the weaning food *Centella asiatica* was accepted by panelist, and the most acceptable weaning food has been qualified as safe weaning food instan powder.

Kata kunci: *centella asiatica*, weaning food, functional food, drying.