

# OAT515 STUNTING INNOVATION MADE FROM BANANA

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## ABSTRACT

This research aims to produce a food in the form of oats as a supplement for stunted children. This research uses an R&D approach with the 4D concept. In the design that is developed, laboratory tests and field tests are then carried out. Bananas are one of the fruits that people often consume and are a daily necessity. Bananas contain vitamins C, B, A, and E [1]. Apart from that, bananas also contain minerals in the form of sodium, potassium, calcium, zinc, manganese, rubidium, copper, phosphorus, magnesium and iron [1]. Bananas contain dietary fiber in the form of lignin and cellulose [2], pectin 0.7-1.2% [3], hemicellulose [4], inulin around 1g/100 g and fructo-oligosaccharides (FOS) [5]. With the potassium content in bananas, it can be implemented in the development of the OAT 515 STUNTING product. OAT 515 STUNTING is a nutritious MPASI food enjoyed by toddlers to prevent stunting. OAT 515 STUNTING is also a source of protein and natural sugar (carbohydrates) which provides sufficient nutritional intake. Apart from providing energy, the protein content in OAT 515 STUNTING can help build muscle mass and protect tissue. Previous research has produced oat bar products that are high in calories and high in protein, but do not contain potassium which can help restore the body's condition from fatigue after exercise or sports activities. For this reason, it is necessary to develop the OAT 515 STUNTING product made from oats and bananas to produce MPASI which is high in calories, protein and potassium. One of the industries that has developed various processed banana products and has partnered with UNY in several learning activities on campus as a teaching practitioner and product development collaboration is CV.Chariza Khansa Pratama with the Bananania Brand. Based on the potential, problems and opportunities for product development and banana processing businesses, it is necessary to collaborate in the form of developing processed banana products in the form of banana OAT 515 STUNTING as an alternative food to provide adequate nutrition for toddlers and prevent stunting. This product development was carried out to diversify processed banana products into products with higher selling value and meet the public's need for contemporary processed banana products in accordance with current people's tastes, in accordance with current developments and especially for toddlers.

Kata Kunci: *innovation, banana, stunting*