

**OPTIMASI PROSES MASERASI DAN FORTIFIKASI KELOR
(*Moringga Oleifera*) UNTUK PRODUKSI GARAM KAYA
VITAMIN**

SKRIPSI



**Oleh:
SITI ZULAIKAH
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SITI ZULAIKAH NRM. 170341100012. Optimization of Maceration Process and Fortification of Moringa (*Moringga oleifera*) For Production of Vitamin-Rich Salts. Under the guidance of **Dr. H.M. Makhfud Efendy., S.Pi.,M.Si.**

ABSTRACT

The problem of malnutrition in Indonesia is increasing from year to year. The need for vitamins and minerals to increase endurance is very high. One of the fulfillment of vitamin needs in the body is by adding vitamins or micronutrients to foodstuffs. Moringa (*Moringga oleifera*) is a plant that contains many vitamins and antioxidants. Taking vitamins from a foodstuff can be done by maceration process, this way is commonly done to extract natural ingredients so as not to damage the content contained in it. Different treatments in the process of concentrating can affect the content of the extract. Extracts obtained from the best treatment will be used in the manufacture of fortification salts. The purpose of this study is to find out the best treatment in the maceration process of moringa leaves in order to get the best moringa extract and also the addition of the best moringa extract in the fortification process to get vitamin-rich salts. This research method with the analysis of the content of betakaroten, vitamin C and the volume of maceration results, as well as in fortification salts conducted brainroten analysis, vitamin C, NaCl and moisture content. From the analysis process performed the best treatment in the maceration process is in the sample code A3B2 (10 grams of storage 3 days) with extract volume as much as 37.33 ml, betakaroten content of 2.92 µg / gram, and vitamin C content of 4.14 mg / g. optimum treatment of salt fortification with moringa extract in the treatment of addition of 60 ml extract with a content of 29.5794 µg/gram, vitamin C content of 5.05333 mg/liter, NaCl 85.605% and water content of 1.972987%.

Keywords : *Optimization, Salt, Maceration, Fortification, and Moringa (Moringga oleifera).*