



Organoleptic Test of Moringa Noodle Soup Among Nursing Students at Universitas Jenderal Achmad Yani Yogyakarta

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A B S T R A C T

Background: Noodles are one of the most widely consumed foods in society. The innovation of adding Moringa (*Moringa oleifera*) leaves to noodle products aims to enhance their nutritional value, particularly in terms of iron and vitamin content. However, consumer acceptance of such products needs to be evaluated through an organoleptic test.

Objective: To determine the level of preference among Nursing students at Universitas Jenderal Achmad Yani Yogyakarta (Unjaya) toward Moringa Noodle Soup based on color, aroma, taste, and texture.

Methods: This study employed a quantitative descriptive method with an organoleptic (hedonic) test approach. A total of 150 respondents were selected using purposive sampling. Data were collected through an organoleptic assessment questionnaire and analyzed using descriptive percentage analysis.

Results: Most respondents rated taste as the most preferred attribute (56.66%), followed by color (52.66%), texture (49.33%), and aroma (49.33%). Overall, 58% of respondents expressed a liking for the *Moringa Noodle Soup*.

Conclusion: Moringa Noodle Soup was well accepted by respondents, particularly in terms of taste and color. Further product development is recommended to improve the aroma and texture to enhance consumer preference.

Keywords: *Moringa noodle, organoleptic test, consumer acceptance, Moringa oleifera, functional food*