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## **Enteral Food Hospitalized Product Plant Dominan For Chronic Kidney Disease Patient**

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**Objectives:** At RSCM itself, one of the alternative food supplements given to patients with difficult intakes is liquid food. Liquid food is divided into commercial formulas and hospitalized products. The use of commercial liquid food for pre-dialysis kidney disorder patients is an average of 100-150 packs per month at a price of 1 pack of commercial food of IDR 70,485, and there is no liquid food substitute for commercial liquid food to save costs for patients. Therefore, the research team wanted to try to make liquid food an alternative to commercial liquid food with the latest dietary method approach for pre-dialysis CKD patients (PLADO diet) and analyze the costs incurred compared to the commercial liquid food that has been used so far.

**Methods:** Method:

1. The red beans are soaked for 2 hours to get rid of the gas, then boiled until tender, after they are soft in a blender until smooth.
2. Mix soy milk, low lactose milk, inulin, granulated sugar, olive oil and cocopandan syrup with hot water at 70°C, mix with mashed read beans, stir until smooth.
3. Strain and put in a serving bowl

**Results:** -Made a hospitalized formula with similar nutrition composition compare with commercial product

-With a comparison of the price of commercial liquid food of IDR 93,980, the hospitalized formula can save IDR 62,113 per liter (reduce unit cost)

**Conclusions:** It is hoped that this plado liquid food can be used as an alternative to commercial liquid food which has been used so far so that it can save on food expenses in the nutrition installation and food production (IGPM) and increase the intake of chronic kidney patients in the inpatient ward. making IGPM a Re-Venue center for catering liquid food diets to patients.

COMPARISON OF COMMERCIAL ENTERAL PRODUCT WITH ENTERAL FOOD HOSPITALIZED PRODUCT