***ABSTRACT***

*The purpose of this research is to produce instant porridge for baby with testing the effect of Canna Discolor composition with Vigna Radiata flour, the effect of cooking temperature to protein content and nutritional value of instant porridge and physical character of instant poorridge and organoleptikthe instant porridge is in order to produce the instant porridge which are expected.*

*The experimental design used in this study is a 3 x 3 factorial in a randomized block design (RAK) factorial with three repetitions, in order to obtain as many as 27 combinations.*

*The preliminary study was conducted to determine the value of nutritions content in instant porridge wich include the value of water content, protein content, fiber content from the material which needed to make instant porridge. The continually result for Canna Discolor L is (10,5% water content, 4,25% protein content, 0,19% fat content, 2,9% fiber content) and for Phaseolus radiates L flour is (8%, 1975%, 0,4%, 1,9%)*

*The analysis result for water content is showed that the influence of flour compotitions (S) and cooking temperature (T) do not have significant effect to water content of instant porridge. The analysis result for fiber content showed that the cpmpotition ofCanna Discolor L flour have significant effect if the compotitions fo Canna Discolor L and Vigna Radiata is 1:1its has 4,442% average fiber content. The analysis result of protein content, its showing that more lower the cooking temperature (T) is contribute significant different to protein content.which average result of protein content is 7,178%. The analysis of water absortion showing that influence of flour compotitions and cooking temperature and both interaction have significant effect to water absortion of instant porridge, with average value is between 95,333-99,06%. Based on anava tabel is known that F count 5% less than F Table, so the sample of instant porridge for baby based on colour, flavour, taste, and teksture is not have significant effect then no need to do another test, so that treatment the different flour compotitions to every consentration (S) showing unsignificant different to colour, flavour, taste, and teksture of Canna Discolor L instant porridge with every cooking temperature (T).*