

## ABSTRACT

Snacks are often correlated with bad nutritional content due to high calories, fat, and carbohydrates with low essential protein, vitamins, and minerals. *Moringa Oleifera* and *Lacryma Coix -Jobi L.* could be the main ingredient for snacks due to their high fiber content, high antioxidant value, and low glycemic index. Both of the ingredients are easily cultivated and commonly found. However, to create puff snacks with a desirable hardness texture, it is crucial to incorporate an adequate starch content that undergoes the puffing mechanism. Thus, in this study, the experiment will develop different formulations of *Moringa Oleifera* and *Lacryma Coix-jobi L.* effect on the antioxidant activity using extrusion processing. Antioxidants were analyzed using 4 methods: DPPH, Total Flavonoid Content, Total Phenolic Content, and Total Reducing Power. Increasing *Moringa Oleifera* Leaf Powder gives higher antioxidant activity for all of the antioxidant content. After the extrusion process, there is a loss in phenolic and flavonoid content, but increasing antioxidant activity is shown in both total reducing power and DPPH analysis. Finally, the texture hardness was performed and got a significant difference when adding MOLP. It is because high protein content in MOLP interacts with the starch content which cause decreasing in starch degradation and will affect the expansion ratio

Keywords: *Moringa Oleifera*; *Lacryma Coix-jobi L.*; Extrusion; Puffing Snacks; Antioxidants