

***Making Snack Bar from Macadamia Nuts as a High Antioxidant  
Functional Food for Emergency Food***

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**ABSTRACT**

Emergency food is a food product designed to be used in emergency situations and can be consumed directly and meet daily nutritional needs. Emergency food is a food product designed to be used in emergency situations with the aim of reducing the risk of death and increasing the body's immune system. To trigger the body's response required foods that contain antioxidants. Macadamia nuts can be used as raw material for making snack bars high in antioxidants so that they can trigger an increase in the body's immune system. The purpose of this study was to examine the high antioxidant macadamia nuts as an emergency food. The research design used a completely randomized design. Analysis using one way ANOVA and Duncan tests. The results of the observation of antioxidant activity on the macadamia snack bar ranged from 42.6% - 52.6%. The conclusion of this study was the number of macadamia nuts had a significant effect (sig 0.05) on antioxidant activity, physical tests (hardness), and organoleptic tests of macadamia nuts snack bars. The best treatment assessment of the physical, chemical, and organoleptic parameters on the snack bar was the P5 treatment with the formula 50% macadamia nuts + 50% rolled oats with an antioxidant activity content of 50.7%.

Keywords: macadamia nuts, emergency food, antioxidant activity