

Pengaruh Konsentrasi Gel Rumput Laut (*Eucheuma cottoni*) Terhadap Karakteristik Chips Rumput Laut dan Kacang Hijau. (Effect of Seaweed (*Eucheuma cottoni*) Gel Concentration on Characteristics of Seaweed and Mung Bean Chips)
Pembimbing (1 orang)

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ABSTRACT

*Chips is one type of snack food (snacks) which are classified as crackers. This snack is very popular with people from all walks of life, from children to adults. The purpose of this study was to determine the effect of gel concentration of seaweed (*Eucheuma cottoni*) on the characteristics of seaweed chips and mung bean. The study was designed using a Randomized Block Design (RAK) consisting of treatments, each of which was repeated 3 times. The treatments in this study consisted of 5 concentrations of seaweed gel 4% (A1), 4.5% (A2), 5% (A3), 5.5% (A4), 6% (A5). Data analysis used analysis of variance (ANOVA) and continued with Duncan Multiple Range Test (DMRT). The results showed that the assessment of water content, ash content, color, crude fiber, texture, organoleptic has a significant effect on the addition of seaweed flour to the product. The best treatment is C1 resulting protein content is 15.65%, fat is 0.87%, and carbohydrates are 76.91%. While the results of the best treatment using the Duncan Notation method obtained the best treatment, namely the CI treatment (addition of 4% seaweed gel).*

Keyword: Chips, Characteristics, Seaweed, Mung Bean Flour