

**Pengaruh Penambahan Jumlah Rumput Laut (*Eucheuma cottonii*) dan Variasi Konsentrasi Bahan Pengembang (Natrium Bikarbonat) Terhadap Sifat Fisik Dan Organoleptik Kerupuk (*The Impact of Adding Quantity of Seaweed (*Eucheuma cottonii*) and Variety of Bicarbonate Concentrates (Natrium Bicarbonate) to physical properties and Organoleptic of Chips*).**

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**ABSTRACT**

The purpose of this research is to know, the impact of adding quantity of seaweed (*Eucheuma cottonii*) and variety of bicarbonate concentrates (Natrium Bicarbonate) to fiber content, essence content, water content, oil absorption, expanding, texture, organoleptic property and to determine the ratio of Natrium Bicarbonate Concentrates that is optimal in making chips. This research is used factorial complete random planning that consist of two factors. The first factor is seaweed with 0% (A<sub>1</sub>), 5% (A<sub>2</sub>), 10% (A<sub>3</sub>) , 15% (A<sub>3</sub>). The second factor is Bicarbonate Concentrates (natrium bicarbonate) with 0% (B<sub>1</sub>), 0,1%( B<sub>2</sub>), 0,2%( B<sub>3</sub>), and 0,3% (B<sub>4</sub>). There are 16 combination treatment and each combination treatment is repeated for twice until 32 experiment unit is gotten. The result is showed that the used of seaweed (*Euceuma cottoni*) give impact to the parameter of fiber content, water content, oil absorption and organoleptic property. But, It has not given impact to parameter of essence content, color organoleptic property, taste, texture and chips physical. The used of natrium bicarbonate gives impact to water content, oil absorption, expanding, texture, organoleptic physical, color, taste and organoleptic flavor to the crackers. The optimal treatment to make the quantity of seaweed chips that is added 5% natrium bicarbonate concentrates for 0,2%.

Keywords : Seaweed, natrium bicarbonate, chips