

**The Impact of Adding Purple Sweet Potato Paste (*Ipomoea batatas* *poir*) to
The Characteristic of Seaweed Crackers (*Eucheuma cottonii*)**

Dawud Abdillah

*Food and Nutrition Technology Concentration, D-IV Program Study of
Agroindustry Management, Department of Agribusiness Management,
State Polytechnic of Jember
dawudabdillah@yahoo.co.id*

ABSTRACT

The research is to know the impact of adding purple sweet potato paste (*Ipomoea batatas* *poir*) to the characteristic of seaweed crackers (*Eucheuma cottonii*) with and non freezing process, so that the right formula to make the seaweed crackers with purple sweet potato paste can be collected. The result shows the adding purple sweet potato paste gives impact to the raw and after fried crackers texture, expanding shape, hedonic quality and hedonic (texture, purple sweet potato taste, seaweed taste, shape, flavour both seaweed and purple sweet potato, essence content and fiber whereas freezing and non freezing purple sweet potato give impact to the parameter of raw and after fried crackers, water content, hedonic quality and hedonic (texture, color and the flavour) also there is interaction to the color and flavour of the purple sweet potato quality hedonic. The good treatment to make seaweed crackers with adding freezed purple sweet potato paste is 20%.

Keywords : *seaweed crackers, freezing and non freezing purple sweet potato paste.*