

ABSTRACT

TITLE : *Corn (*Zea mays L*) and Ketapang Seeds (*Terminalia catappa*)-Based Chemical, Physical and Organoleptic Characteristics of Snack Bars*

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Snack bars are a mixture of food ingredients that contain fiber and are rich in nutrients, which are formed into a solid and bound using a binder. Corn and ketapang seeds can be processed into snack bar products because they are high in carbohydrates and contain protein and fiber. This research aims to analyze the physical, chemical, organoleptic properties, best formulation and advantages of snack bars based on corn flour and ketapang seeds. In this study, there were 6 variations in the ratio of raw material composition treatments, namely wheat flour: corn flour (0:50; 25:25; 50:0) and the addition of ketapang seeds (25, 50). The research results show that the average yield for snack bars is between 64.29% and 73.81%. The highest average snack bar texture was in the composition treatment of wheat flour: corn flour: ketapang seeds 0:50:25, namely 3.34 mm. The higher the addition of corn flour produces a snack bar texture that tends to be soft and crumbly. The lowest average water content of snack bars was in the composition treatment of wheat flour: corn flour: ketapang seeds 25:25:25, namely 18.78%. The highest average protein content of snack bars in the treatment composition of wheat flour: corn flour: ketapang seeds 0:50:50 was 5.28%. The best formulation of snack bar based on organoleptic parameters is the treatment of the composition of wheat flour: corn flour: ketapang seeds 0:50:50 with a color value of 3.25 (somewhat like), taste 3.9 (like), aroma 3.60 (like, and texture 3.65 (like). From the results of the profit analysis obtained from one snack bar production, it provides a profit of Rp. 85,000,-.

Keywords: *Healthy snacks, snacks, formulation, protein content*

