

ABSTRACT

Title :Product Development of Cilok with Anchovy (*Stolephorus sp*) and Seaweed (*Eucheuma cottonii*) Addition as Snack Food
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Study Program : Nutrition

School-age children have the habit of choosing snacks with low nutrient content and containing hazardous ingredients. One of the most consumed by a lot of school-age children is cilok. This study aims to determine the development of cilok products by adding anchovy and seaweed as snacks. This type of research is pure experimental. There are four types of treatment (a combination of anchovy and seaweed) with two repetitions of 0 g: 60 g, 20 g: 40 g, 30 g: 30 g, 40 g: 20 g. The used panelists were 30 semi-trained panelists and 50 consumer panelists. Statistical analysis of differences in nutritional value, physical properties and acceptability using One Way Anova and Duncan at $p \leq 0.05$. Based on the best nutritional value test is F3 (40 g:20 g). Physical properties test did not show a significant difference in the diameter of cilok products, but there were differences in the weight of the dough in each formula. For the results of hedonic quality there are significant differences between formulas, and there is no difference in the hedonic of cilok product. The most preferred formulation on consumer panelists is F0 (0 g: 60 g). The cilok product with the addition of anchovy and seaweed can be use as healthy snacks especially for school-age children.

Keywords: cilok products, anchovy, seaweed, snacks.