

ABSTRACT

Title : *Development of Dried Noodles with Addition of Breadfruit Flour and Anchovy as Food Diversification Effort for Kepulauan Seribu Regio*
Name : *Della Jihanita*
Study Program : *Nutrition*

VI Chapter, 78 Pages, 8 Pictures, 19 Table, 4 Attachment

Background: *Staples such as rice and corn can be difficult to supply to the region due to lack of access. So we need an alternative staple food that is easier to make ends meet. Researchers make staple products in the form of dried noodles with breadfruit flour and anchovy additives intended to meet the needs of staples in archipelago area.*

Aim: *Knowing the effect of the addition of breadfruit flour and anchovies in the manufacture of dried noodles on nutritional value, acceptability, and the total plate count.*

Methods: *The experimental research design and the completely randomized design (CRD) method with two factorial. The acceptance study was conducted by 30 semi-trained panelists and analyzed using One Way Anova with further tests using the Duncan test.*

Finding: *In the acceptability test is produced if F3 is the best formulation with a significant value of $p < 0.05$. Nutritional analysis shows if there is an increase in protein levels in F3. According to the 1996 SNI F3 into the Quality I category.*

Key Words: *Dried Noodles, Breadfruit, Anchovy, Acceptability, Total Plate Control.*

References: *61 (1993 – 2017)*