

ABSTRACT

The research objective is to obtain a concentration of soy flour and carrageenan are best at making "snack nori" dragon fruit from the skin as well as determine the effect of interaction between the concentrations of soy flour and carrageenan, so that the resulting product is good and have high economic value. This research used a 3x3 factorial experimental design in a randomized complete block design (RAK) to repeat 3 times, where the factors include: the concentration of soy flour (A), which consists of three levels: a1 (0.5%), a2 (1.5 %), a3 (2.5%), as well as the concentration of carrageenan (B) consisting of 3 levels: b1 (0.2%), b2 (0.6%), b3 (1%). The response in this research is the chemical response that includes water content and protein content. Response organoleptic including color, odor, taste and crispness, as well as tested the antioxidant activity in the selected sample. The main research of soy flour concentration factor significantly affected the protein content and color attributes of dragon fruit leather snack nori. Carrageenan concentration factor significantly affected the water content and protein content. Selected samples are dragon fruit leather snack nori with soy flour concentration of 2.5% and 0.2% carrageenan concentration showed antioxidant activity amounting to 11657.83 ppm.

Keywords : Snack Nori Dragon Fruit Leather, concentration of soy flour, carrageenan concentration