ABSTRACT

The benefits and the purposes of this research is to know the effect of ratio dates: green bean and Cilembu’s sweet potato flour concentration on the characteristics of foodbar. The model of experimental design that used in the research of making foodbar Randomized Block Design (RAK) with 2 (two) factors, conducted with 3 (three) times repeatitions, so that obtained 27 experimental unit. Factors experiments consisted of ratio of dates: green bean (1:2, 1:1, 2:1) and Cilembu’s sweet potato flour (17, 5%, 18.5%, 19.5%).

Chemical response which is conducted to the foodbar was to determinate the water content, carbohydrates content and fat content and response physic is texture by using Penetrometer and organoleptic response to the color, taste, and flavor.

The research results obtained that ratio of dates: green bean affected the water content, carbohydrates content, fat content and texture of the foodbar. Concentration of Cilembu’s sweet potato flour affected the water content, carbohydrates content, fat content and color of the foodbar. The interaction between the ratio of dates: green bean and Cilembu’s sweet potato flour concentration affected to water content, carbohydrates content, fat content, texture, taste and color of the foodbar. The best treatment is taken from ratio of dates: green bean 1:2 with Cilembu’s sweet potato flour concentration was 19.5%. Foodbar result of best experiment contained 19.06% protein and 6735,638 ppm antioxidant activity.

Keywords: Foodbar, dates, green bean, Cilembu’s sweet potato flour.