

## ABSTRACT

*The purpose of this research to obtain instant brown rice slurry formulation in accordance with the desired and suitable for consumption.*

*The research method consists of two stages, namely the preliminary research and the main research. In a preliminary research carried out analysis of raw materials, namely water content, protein content and free fatty acid content of the milkfish concentrate and soybean flour and organoleptic analysis that hedonic test of the sugar concentration and oil concentration is used for the supporting material. The main research was carried out after obtaining the appropriate formula preference level panelists on organoleptic test.*

*The preliminary result by chemical analyst showed that milk fish concentrate has moisture content 1,61%, 0,45% protein content, and 2,94 free fatty acid content. Soybean flour has moisture content 2,33%, 2,94% protein content, and 3,67% free fatty acid content. The result of organoleptic test by hedonic method with the attributes of color, texture, aroma, and taste showed that 5% of sugar concentration and 2% of oil concentration is preferably by panelist. The main research which concentration of milk fish concentrate 24% and 24% of soybean flour showed 2,49% moisture content, 0,99% protein content, 3,66% free fatty acid content, 26,35% rough protein content, 34,09% starch content, 18,73% fat content, 37,3% 410,33 kkal/100 g total energy, 31,03% oleat acid ( $\omega$ -9), 22,36% linoleate acid ( $\omega$ -6), 25,35 palmitate acid, 7,60% stearate acid, 4,35% 11-heksadekanoat acid, and 2,07% miristate acid.*

*Keywords : instant puree, brown rice, milkfish concentrate, soybean flour.*