

ABSTRACT

The purpose of this research is how to produce the ebi shredded which has a standard nutrition and has affordable price. This research is using linear program to determine formulations of the shredded.

The method used in this research is consist of two step, there are preliminary research and main research. Preliminary research is conducted to analyze food materials that will be used. Main research is conducted to determine the optimal formulation of ebi shredded from galendo using linear program. Responses in this research are protein analysis, fat analysis, moisture content analysis, ash analysis, and organoleptic test.

This research shows that the Formulation III of ebi shredded is the chosen formula and the price of ebi shredded is Rp 16.619/100 grams. The Formulation III consists of 47,8713% protein, 9,2701% fat, 6,4405% water, 5,0756% ash. The result of organoleptic test using hedonic test show that The Formulation III is preferred by The Panelists in the taste, aroma, and color.

Key words : shredded, ebi and galendo.