

ABSTRACT

The aim of this research was to determine the effect of the ratio of red rice flour with mung bean flour and concentration of stuffed material to the characteristic of food bar. To utilized the use of red rice flour and mung bean flour and stuffed material to enhance food bar's nutrition.

Experimental design used in this research was factorial pattern (3x3) in randomized block design with 3 repetitions. The treatment design used to the research consists of 2 factors, the ratio of red rice flour with mung bean flour a1 (1:1), a2 (2:1), a3 (3:1), and stuffed material b1 (10%), b2 (8%), b3 (6%), thus obtained 27 experimental units. Organoleptic variable response consists of colour, taste, texture, and aroma. Chemical analysis in the research included water content used gravimetric method, protein content used kjehdahl method, starch content used luff school method, and chosen samples would have its dietary fiber analyzed used multi-enzymes method.

The result of the research shows that the best food bar was food bar with a2b2 treatment (red rice flour and mung bean ratio of 2:1 with stuffed material concentration of 8%) with water content of 13.83%, protein content of 10.27%, starch content of 21.50%, and dietary fiber content of 18.2084%. In the a2b3 treatment (red rice flour and mung bean ratio of 2:1 with stuffed material concentration of 6%) with water content of 12.00%, protein content of 10.81%, starch content of 22.31%, and dietary fiber content of 19.2345%.

Keywords: food bars, red rice flour, mung bean flour, stuffed material.