ABSTRACT

The research has been conducted between food bar sweet potato (Ipomea batatas L) flour and modified cassava (Mahinot utilissima) flour ratio and fish types. The purpose of this research was to obtainsweet potato (Ipomea batatas L) flour and modified cassava (Mahinot utilissima) flour ratio and fish types to the characteristics of food bar.

This research includes preliminary and primary research. In the preliminary research determining temperature and long roasting. In the primary research used a randomized block design (RBD), which consists of two factors: factor A (sweet potato (Ipomea batatas L) flour and modified cassava (Mahinot utilissima) flour ratio) comprising three levels, that is a1 (1:1), a2 (1:2), a3 (2:1) and factor B (fish types), which consists of three levels that is b1 (nile tilapia), b2 (groper fish), b3 (milk fish).The primary research response include chemical response a moisture content with gravimetric method and protein content with kjedahl method and organoleptic response flavor, texture, aroma and colour with hedonic method.

Temperature and long roasting used in the primary research $30°C$ for 30 minutes. The primary research results showed that thesweet potato (Ipomea batatas L) flour and modified cassava (Mahinot utilissima) flour ratioaffect the response organoleptic attributes of flavor, texture, aroma and colour, and no affect the water content and protein content. Fish types affect the response organoleptic attributes of flavor, texture, aroma and colour, and water content, and no affect the protein content. while the interaction betweensweet potato (Ipomea batatas L) flour and modified cassava (Mahinot utilissima) flour ratio and fish types affect taste, texture and aroma but no affect the colour, water content and protein content.

Keywords : sweet potato flour, modified cassava flour, fish types, food bar