

ABSTRACT

The benefit of this research is to take advantage of the raw material locally haven't raised in a raw material like hanjeli rice and mackerel tuna that have added value, by way of flour to have long shelf life. To increase the use of hanjeli rice flour and mackerel tuna flour in the processing of food and reduce the amount of the use of wheat flour by hanjeli rice flour and mackerel tuna flour of the processing food, like the manufacture of foodbar.

The purpose of this study was to take the ratio of hanjeli rice flour and mackerel tuna flour by the best characteristics from panelist. The experimental design used in this is a one factorial pattern in Randomized Block Design (RBD) and replication conducted seven times, resulting in 28 experimental units. Factors used in the study the ratio of hanjeli rice flour and mackerel tuna flour (1: 1, 1: 2, 1: 3, 2: 1, 3: 1, 2: 3 and 3: 2). The main research responses include chemical responses : water content, starch content, protein content, and organoleptic test color attribute, taste, aroma and texture.

The result of this research is comparison of hanjeli rice flour and mackerel tuna flour influenced water content, starch content, protein content and organoleptic test with color, taste, smell, and texture attributes.

Keywords : *Hanjeli rice flour, mackerel tuna flour and foodbar*