ABSTRAK

A snack bar is an interlude of food or snacks are rod-shaped and made basic cereals or nuts. The purpose of this research is to know the influence of the proportion of green beans (Phaseolus The Radiata L) and bekatul (Rice Polish) of resources received, nutritional content (energy, protein, fat, carbohydrates and fiber) the value of the index glikemik economic value and a snack bar.

This research is to use the experimental a random complete with the proportion of green bean (40%, 50%, 60%, 70% and 80%) and bekatul (60%, 50%, 40%, 30% and 20%). The panel study 35 the panel. Data collection includes the trial against organoleptik the color, the scent, texture and flavor, the index glikemik blend, and the result of laboratory test on the energy content a protein, fats a snack bar and carbohydrates.

The results of research analyzed using the friedman, if there is a difference will further undergone a by using the wilcoxon signed rank test. The analysis of power statistic against received color, the scent, texture and taste favorite shows that there is no difference between a snack bar formula one other to a formula. Best treatment in the proportion of green bean 60% with bekatul 40% produce energy 14.59 kcal nutritional content, protein 0,74 gr, fat 0,74 gr, carbohydrates 1.98 gr and fibers 1.98 gr, with an index glikemik 45.1 with a selling price of Rp. 6537.63 / 25 grams.

Keywords: snack bar, green beans, bran, acceptability