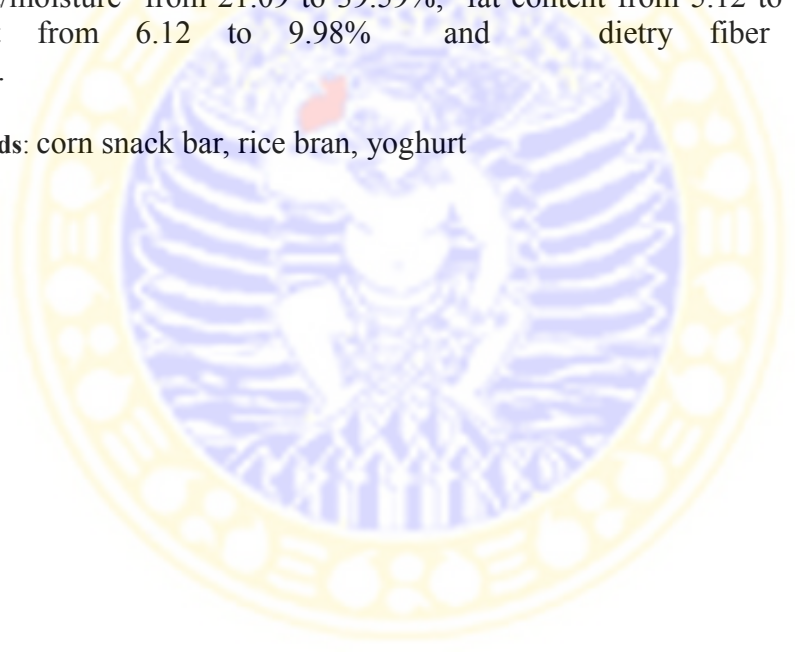


ABSTRACT

Obesity requires a high-fiber snack to help control blood lipid levels. Rice bran contains high fiber, oryzanol, and have low glycemic index. Tempeh flour contains fiber and protein which has a higher digestibility value than soybeans. Yoghurt, a fermented milk, has high protein, calcium, and serves as a probiotic. Formulation of bran flour, tempeh flour by reducing the use of wheat flour, and with the addition of yogurt to mix fruits corn a snack bar expected to be snack with good nutritional value and prevent obesity. Performed experiments with 2 factorial completely randomized design, namely the formulation of independent proportions of bran flour and soybean flour, and the concentration of the addition of yogurt. Mix fruits corn snack bar produced have organoleptic and physicochemical quality impacts are different significantly. However, all treatments could still be accepted by the panelists. And the physicochemical quality of mix fruits corn snack bar are water content/moisture from 21.09 to 39.59%, fat content from 5.12 to 11.67%, protein content from 6.12 to 9.98% and dietary fiber content 0.61-1.95%..

Keywords: corn snack bar, rice bran, yoghurt



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