

ABSTRACT

Name : Govinda Wahyu Budiyanto
Study Program : Hotel Business
Title : "Processed Product of Crackers Made from Black Rice"

Crackers is one of Indonesian favorite food that made from a lot of ingredients, for example prawn, fish, onion, noodle, and also rice. All of that ingredients are easy to find everywhere especially in every markets. Black rice crackers is one of the unique crackers that researcher has ever made. This is already researched and the result are black rice has free of cholesterol, free of gluten, low salt, sugar, and fat, high fiber, antioxidant, iron, magnesium, phosphor, thiamin, niacin, zinc, selenium, copper, vitamin E, vitamin B complex, and 18 kinds of amino acid. These researches discuss about crackers making process and data collection method. The result of this researches will show that so many people more like KBH C black rice crackers than usual crackers that sold in every markets because this black rice crackers is more healthier and it is has nice flavor. This black rice crackers well received by so many people that already tried before. The results of this study indicate that there is no difference in taste, texture and color between KBH B, KBH C and KBH D crackers against control crackers (KBH A) and there is no difference in aroma between crackers KBH B and KBH D against cracker control (KBH A).

Keyword: Crackers, Black rice, Black rice crackers, Nutrition, Making Process, Composition.