

KATA ABSTRAK

This study aims to determine the best of jelly candy formula based composition of corn and seaweed. The procedure begins with formulated of jelly candy from corn and seaweed.. The Method used in this study is Random Group Design (RAL) which consist of five treatments. Observation made include chemical analysis and organoleptic. The best ratio of seaweed and corn juice for jelly candy production was 30 :70. The best result with characteristic water level 10,57%, ash level 0,7%, lipid level 0,55%, protein level 3,34%, carbohydrate level 84,81%, total sugar 51,96% and the average level of delight to taste panelis 4,77 ; color 5,03 and texture 4,63.

Keyword : *formulation, corn juice, seaweed, jelly candy*