

ABSTRACT

THE EFFECT OF PEGAGAN (*Centella asiatica*) AND SEAWEED (*Eucheuma cottonii*) PROPORTION ON ORGANOLEPTIC NORI AND ANTIOXIDANT ACTIVITIES WITH STANDARD *Butylated hydroxyanisole* (BHA)

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Antioxidants are compounds that can inhibit oxidation reactions by binding free radicals. Antioxidants can be divided into synthetic and natural antioxidants. The use of synthetic antioxidants has begun to be restricted, while natural antioxidants is now being a good alternative to use. Plants that contains such many antioxidants are seaweed (*Eucheuma cottonii*) and pegagan (*Centella asiatica*). Nori is a thin sheet made of seaweed and become liked by Indonesian people. *E. cottonii* seaweed can not be formed into a sheet of nori, so it has to be combined with pegagan. This study aims to determine the proportion between the pegagan and nori seaweed in making the best organoleptic properties and high activity of antioxidant. This research was conducted by combining pegagan and seaweed with a ratio of 90:10 (P1), 80:20 (P2), 70:30 (P3), 60:40 (P4), 50:50 (P5), 40:60 (P6), 30:70 (P7), 20:80 (P8), and 10:90 (P9).

The observational reseach are organoleptic testing and antioxidant activity to determine the best proportion of pegagan and seaweed. After that, nori with the

best proportion of pegagan and seaweed continued by doing proximate analysis test. The best proportion of pegagan and seaweed (20:80) had the best organoleptic properties, which are the texture rather compact (3,317), the color is green (4,079), pegagan is rather aroma (2,714), overall acceptance is rather preferred (3,270), and antioxidant activity at 76,70%. The best proportion of pegagan and seaweed (20:80) had moisture contents (16,14%), ash (9,26%), protein (2,62%), fat (0,76%), crude fiber (16,14%), and carbohydrate (56,83%).

Keywords: Antioxidant, *Centella asiatica*, *Eucheuma cottonii*, Pegagan, Seaweed