Noodle is a food product consisting of 70% wheat flour and 30% other additives. Addition some ink of squid, carrageenan, and chicken's egg are containing of protein, mineral, and expected other micro nutrition can yield noodles felt crispy, rubbery and also it had nutrition and value that fulfills standard of wet noodles.

The objective of this research was to look for the best formulation of ink of squid, carrageenan, and chicken's egg that yielded the squid ink noodles as according to the a requirement quality of wet noodles in SNI 01-2987-1992 and preferred by panelist.

This research was carried out in two steps which are antecedent and especial research. Antecedent research is done by trial and error. Especial research is prepared with nonfactorial in Randomized Complete Block Design (RAKL) with three replication. The treatments in this research were consisted of 15 raw material formulation for making for squid ink noodles which consisted of ink of squid, carrageenan, and chicken's egg were added with different amounts.

Obtained data will be tested with Test of Bartlet and test of Tuckey, then data is
analysed by Anova and BJND test (Duncan Distance Different Test) at level
5% or 1%

Formulation of squid ink noodles according to the SNI 01-2987-1992 and
preferred by panelis obtained at formulation 5 which consists 16 ml (b/b) of ink of
squid, 4 gram (b/b) of carrageenan, and 62 ml (b/b) of chicken's egg with water
content 28.0 %, ash content 1.17%, protein content 13.49%, fat content 1.02%,
carbohydrate content 54.94%. The result of organoleptic test showed that the
score of color, flavor, aroma, and resilience in a row that is equal to 5.76, 6.78,
6.29, and 6.31 where the scale of 1-10, the score 5 is the same as a standard score
of wet noodles standart.

**Keywords**: formulation, squid ink, carrageenan, squid ink noodles.