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## We have received your response for Call for Paper Computer Science, Engineering and Education Part 5

1 pesan

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Dear Author,

Terima kasih sudah mengirimkan paper, paper yang anda kirimkan akan kami review minimal oleh 3 reviewer dan hasilnya akan kami emailkan kepada anda apakah Accept atau Reject, Terima Kasih

### Call for Paper Computer Science, Engineering and Education Part 5

Paper Title	Physicochemical, nutritional, and color characteristic of Nori Snack from Snakehead Fish ( <i>Ophiocephalus striatus</i> ), <i>Eucheuma cottonii</i> , and <i>Gracilaria</i> sp
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Abstract	Seaweeds thrive in Indonesia. Most Indonesians reject seaweed-based products on the market due to their unappealing taste. This research aims to create a nori snack (seaweed snack) that appeals to the Indonesian community's taste using <i>Eucheuma cottonii</i> and <i>Gracilaria</i> sp in order to popularize seaweed consumption in Indonesia. Addition of snakehead fish to increase the nutritional value of protein in nori snacks. Traditional nori making techniques developed to obtain nori snacks that has added value in terms of nutritional value, taste, flavor and texture. Nori snack samples showed increases in carbohydrate and protein, but low in fat contents. The addition of snakehead fish, <i>Eucheuma cottonii</i> , and <i>Gracilaria</i> sp can increase

the nutritional value of nori snacks so that they become a reference as functional food for the community.

Full Paper

[Journal of Physics Conference Series - Yusuf Snack Ikan Gabus.docx](#)

Full Paper

[Nori Snack \(turnitin similarity\).pdf](#)

Robbi Rahim

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