As a food product, canned meat has an important nutrient, Protein, beside other component such as carbohydrate, fat and others. Canned meat also has a longer preservation time compared with other meat products. However, the consumption of this product is very limited because of its high price. Therefore, this product needs to be fortified by adding seaweed, which is known as a potential source of iodine and lack of protein.<br>

This research aimed to know the differences between and a pure canned meat. The research includes studying the iodine and protein content at various concentrations of seaweed in the canned meat, comparing the efficiency of the economical aspects of these products. Methods used in this research were experimental laboratories. Design employed was a Complete Randomized Design, which consists of 4 trials (0%, 10%, 20%, 30% seaweed concentrations added). Then, by using 6 repetition will make 24 samples. Iodine and protein content, economical aspects were the parameters used, and analyzed by Anova One way test proceeded by a LSD-test.<br>

The results showed significant differences for these trials. The highest iodine content was in the 30% seaweed added, while the lowest was in the control. On the contrary, the highest protein content was in the control, while the lowest was in the 30% of seaweed added. The double benefits obtained by this product was in the efficiency of the production cost and the improvement of the iodine content."

(end)