Goitre is one of major health problems in Indonesia. Eventhough, prevention program have been done, such as iodine capsule supplementation and iodine salt fortification. But, the results of those programs are still not optimal. Wet noodle (that is consumed by mostly peoples) which is complemented with sea weed (Eucheuma Cottonii) can be used as one alternative food for supporting iodine consumption among peoples who suffer goitre (which may be caused by poor iodine consumption). The objective of the study is to analyze iodine, fiber, carbohydrate and protein content in wet noodle which consists of flour and sea weed (Eucheuma Cottonii) in various composition. Organoleptic test which is used for determining the best taste, smell, color and texture, and economic analysis are also carried out. Wet sea weed noodle was made in Nutrition Laboratory, School of Public Health, Airlangga University, Surabaya. It was made from flour (Kereta Kencana), sea weed (Eucheuma Cottonii), eggs, tapioca flour, salt, coconut oil and water. This study was factorial design with four treatment (0%, 10%, 20% and 30% of Eucheuma Cottonii proportion in wet noodle) and six replication. Iodine content in wet sea weed noodle was analyzed in Health Laboratory Department, Surabaya, while fiber, carbohydrate and protein content were measured in Laboratory Animal Food, Veterinary Faculty, Airlangga University, Surabaya. And organoleptic test was conducted by 50 participants in Nutrition Laboratory, School of Public Health, Airlangga University, Surabaya. The different content of iodine, fiber, carbohydrate and protein in various treatment were analyzed by using anova one way test, while the different of taste, smell, color and texture in various treatment (organoleptic test) were tested by using Friedman two way anova test. The results of the study showed that there were significantly difference of iodine, fiber, carbohydrate and protein content of wet sea weed noodle among treatment groups. The iodine and fiber content increased significantly as a result of the increase percentage of proportion sea weed in wet noodle. The highest iodine and fiber content were found in 30% proportion sea weed in wet noodle (156.89 µgram and 1.599% per 100 gram foodstuff respectively). On the other hand, the carbohydrate and protein decreased significantly as a result of the increase percentage of proportion sea weed in wet noodle. The lowest carbohydrate and protein content were found in 30% proportion sea weed in wet noodle (36.574% and 7.616% per 100 gram foodstuff respectively). The best taste, smell, color and texture were found on 10% proportion of Eucheuma Cottonii in wet noodle.