

Project	Development of crispy rice supplemented protein from house cricket (<i>Acheta domestica</i>)	
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Abstract

The purpose of this project was to study the suitable temperature for baking crickets that can be used in cricket protein supplementation by using crickets to bake at 3 different temperatures Was 60 °C, 70 °C and 80 °C for 4 hrs. The projector found that the baking at 80 °C. The lowest amount of water in cricket can be made into cricket powder. The study was conducted to determine the amount of cricket powder suitable for cricket protein supplement amount rate of 10, 15 and 20%. The 15% received the highest score on the overall liking. 6.92 The nutritional value of 100 g. per 1 unit of total energy consumed. 409.53 Kcal, total Protein 24.59 g., fat 81.56 g., carbohydrate 264.64 g., calcium 60.48 mg., iron 5.39 mg., vitamin B1 0.02 mg. and vitamin B12 0.03 mg.

Keyword: *Acheta domestica*, crisp, rice