

Process of Making Seaweed (*Kappaphycus alvarezii*) Chips

ABSTRACT OF DISCLOSURE

Disclosed is the utility model for a process of making of seaweeds
5 (*Kappaphycus alvarezii*) chips comprising the steps of: using 100 grams dried
seaweed (*Kappaphycus alvarezii*), washing, soaking for 12 hours, draining, and
chopping; boiling in 500 grams water for 8 minutes, then cooling to make a puree;
blending puree with 250 grams water, 12 grams each of white pepper and garlic
powder, 12 grams flavoring, and 24 grams salt; mixing with 1500 grams flour to
10 form dough; kneading and cutting into 1.5-inch triangles; freezing for 3.5 hours,
then frying in hot oil at 98 degrees Celsius for 2.5 minutes; and cooling and dusting
with flavored powder. This utility model provides a nutritious snack alternative
utilizing locally abundant seaweeds (*Kappaphycus alvarezii*), offers a simple, cost-
effective, and scalable method suitable for small-scale food processors and
15 contributes to income for seaweed farmers.

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