



[12] UTILITY MODEL REGISTRATION [11] Registration No.: 2/2025/051851
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[54] Title: PROCESS OF MAKING SEAWEED (Kappaphycus alvarezii) CHIPS
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 [30] Foreign Application Priority Data: NONE
 [51] International Class: A23L17/60 (2016.01)

[57] **ABSTRACT**

Disclosed is the utility model for a process of making of seaweeds (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 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, costeffective, and scalable method suitable for small-scale food processors and contributes to income for seaweed farmers.

ISIC REV. 4	: C1030 – Processing and preserving of fruit and vegetables		
No. of Claim(s)	: 1 claim/s	Drawing(s)	: 0 sheet/s
Multiple Dep. Claim(s)	: None	Description, Claims and Abstract	: 8 page/s
Total No. of Claim(s)	: 1 claim/s		

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