

## ABSTRACT

*pudding is a dessert that usually has a sweet and savory taste that made from cornstarch, bran, and seaweed flour. The purpose of this study is to obtain an appropriate comparison between bran flour, seaweed flour, and cornstarch. The method of the study used a completely randomized design with 4 replications and 5 treatments. The best formulation results from this study were pudding with 40% bran formula, 5% cornstarch, 55% seaweed with protein proximate value of 27.54, water 8.23, ash content 2.75, food fiber 23.59 and organoleptic properties best produced from pudding with color 4.05, texture 4.2, aroma 4.2. The addition of bran flour and seaweed flour is very significant for the fiber content of instant pudding. The conclusion of the research conducted on bran instant pudding, cornstarch, and seaweed showed that there were significant differences for each test carried out.*

**Keywords:** *Cornstarch, bran, instant pudding, sensory value.*

