ABSTRACT

Ascorbic acid content and total phenolic compound of tapioca flour meatball and *Eucheuma cottonii* red seaweed meatball were evaluated. Ascorbic acid content was determined using titration with 2,6-dichlorophenolindophenol indicator. Total phenolic compound was evaluated using folin-ciocalteu assay. The ascorbic acid content varied from 0.0064 mg/g to 0.0123 mg/g. Total phenolic compound varied from 0.264±0.044 mg/g to 0.531±0.209 mg/g. The addition of *Eucheuma cottonii* red seaweed into meatball could increase antioxidant content of meatball. The addition of 20 gram *Eucheuma cottonii* into 80 gram mixture could increase ascorbic acid content 0.004 mg/g and total phenolic compound 0.077 mg/g. The addition of 40 gram red seaweed could increase 0.004 mg/g ascorbic acid content and 0.151 mg/g total phenolic content. The addition of 60 gram red seaweed could increase 0.006 mg/g ascorbic acid content and 0.263 mg total phenolic content.

Keywords: Meatball, *Eucheuma cottonii* red seaweed, ascorbic acid, total phenolic compound.