Crackers are dry ingredients in the form of thin plates made of dough is the main ingredient is starch. Various materials can be processed into starch crackers, crackers including cassava, sweet potato crackers, rice, corn, wheat, tapioca and rice flour.

The addition of meat aloe vera on making crackers aims to diversify food processed from aloe vera, aloe vera because meat contains compounds - compounds that are good for health. Chemical constituents found in aloe vera that is water 95% fat carbohydrates 0.6067% 0.038% 0.043% protein 4.59 U1 of vitamin A, and vitamin C 3.47 mg. While the benefits of aloe vera can be used as raw material for pharmaceutical and cosmetics industries, as well as beverage ingredients and health foods.

Making crackers aloe vera include making the dough, mixing, molding, steaming, cooling, cutting, drying, frying and packaging. The draft analysis is organoleptic (taste, aroma, crispness) of chemical analysis is perosimath (protein, carbohydrate, fat, ash and water). The method used is experiment with using data collected with the direct observation. Design of experiments using completely randomized design (CRD) with 3 treatments each - each repeated three times. The results showed that the addition of different aloe vera significant effect on carbohydrate levels and the addition of aloe different effect no significant effect on protein content, fat content, moisture content and ash content.

Keywords: Aloe vera, tapioca flour, rice flour, crackers