

## ABSTRACT



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### INCREASED QUALITY OF CALCIUM PRODUCTS TOFU WITH ADDITION OF BONE WASTE OF TILAPIA FISH

VI Chapter, 71 Pages; 13 Tables; 9 Pictures; 10 Attachments

**Background:** Calcium consumption is still low in developing countries. It can affect one's growth and development. Efforts to achieve good community nutritional status begins with the utilization of bone waste of tilapia fish. Tofu with the addition of fish bone meal can be used as a source of calcium.

**Purpose:** Knowing the nutritional value of tofu and people's acceptance of tofu with the addition of bone meal of tilapia fish.

**Method:** Experimental with 4 treatments, namely F0 tilapia's bone meal 0 gr, F1 tilapia's bone meal 30gr, F2 tilapia's bone meal 40gr and F3 tilapia's bone meal 50gr.

**Research Result:** Based on the hedonic quality test and hedonic test there is a significant influence of the addition of fish bone flour to taste, aroma, color, texture, whole tofu. F1 tofu products have nutritional value of 5.95% carbohydrate, 14.00% protein, 9.32% fat, 0.18% fiber, 69.82% water content, 0.90% ash content and 7.98% calcium.

**Conclusion:** The product know F1 becomes the selected formulation because it has the highest average value on all parameters and the highest nutritional analysis result on F3 product already meets the standard of SNI know with high calcium content.

**Keywords:** soybeans, calcium, tofu, tilapia fish, tilapia's bone meal.

**Reading List :** 64 (1985-2015)