



**ABSTRACT**  
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**BISCUIT OF SPINACH (*Amaranthus Sp*) WITH NILA FISH (*Oreochromis Sp*)  
BONE FLOUR ADDITION AS HIGH CALCIUM ALTERNATIVE SNACK**

*VI Chapters, 113 Pages, 12 Table*

**Background:** Intake of nutrients has an important role in the growth and development of human one of them is calcium. Adequate calcium intake can help produce higher bone mass, helping to maintain bone density. In general, making biscuits using only wheat flour which only contains macro nutrients and contain few other nutrients. Through the addition of fish bone meal is expected to increase the nutritional value of biscuits, especially calcium. **Objective:** To know the effect of addition of bone meal of tilapia fish to calcium level and acceptance on spinach biscuits as alternative of high calcium interlude food. **Methods:** The method used in this study was experimental laboratories with 4 treatments ie without the addition of fish bone meal, the addition of fish bone meal 25g, 50g and 75g. The organoleptic test using the VAS (Visual Analog Scale) method was performed by 30 semi trained panelists. **Results:** The results showed the addition of different fish bone meal gave a real effect ( $p < 0.05$ ) on the quality and content of calcium in biscuits. Treatment with 75g fish meal bone meal resulted in the highest calcium value of 7.63%. While the results of the acceptance test of biscuit treatment with the addition of 25g fish bone meal is the most preferred biscuit overall. **Conclusion:** The more fish bone meal in the biscuit dough the higher the calcium value. Further research is expected to make the taste or aroma of biscuits that have the highest calcium content to be more favorable and to remove the fishy fish bone flour, can use liquid vanilla extract.

Keywords: biscuit, calcium, fish bone flour