ABSTRACT

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THE USE OF CHICKEN BONE FLOUR AS A SOURCE OF CALCIUM IN COOKIES MAKING

(xii + 51 pages: 22 figures, 9 tables, and 40 appendices)

Chicken is one of poultry that is widely consumed in Indonesia because it is easy to breed and has affordable price compared to other meat. Chicken bone is a waste that utilization is very limited, which is only used as a fertilizer, broth, and pet foods. Calcium is needed for humans, especially children who are in period of growth. The purpose of this research is to utilize chicken bone flour as a source of calcium in cookies making. The initial phase of this research is to find the best chicken bone flour with high calcium content using broiler chicken and kampung chicken bone, and then formulated into cookies. Cookies analyzes include calcium, texture, proximate, and sensory evaluation test. The formula for cookies making is to substitute the concentration of 0%, 5%, 10%, 15%, 20% chicken bone flour into cookies. The best chicken bone flour is chicken bone flour which has the highest calcium content of 18061.12 mg / 100g, yield 34.63%, moisture content 4.92%, and fat content 13.79%. For scoring and hedonic test, cookies made with chicken bone flour with 5% concentration was more preferable. Cookies with 5% chicken bone flour 5% concentration have texture (hardness) 1372.03 g / cm2, 26.58% fat content, and calcium content 464.03 mg / 100g. Cookies with 5% concentration have much better content than and control

Keywords : calcium, chicken bone, cookies, flour