

ABSTRACT

Osteoporosis is a disease caused by a progressive decrease in bone density, so that bones become brittle and easily broken. The purpose of this study was to determine whether there is a substitution of jackfruit seed flour and anchovies rice flour and use different types of fat on organoleptic quality and physicochemical quality of biscuits T.Bin. Research conducted an experimental study with a 2 factorial completely randomized design using the controlled group design. The sample was 9 of 27 treatment groups biscuits average is taken. The results of the analysis with the Friedman Test in sig. $p < \alpha = 0.05$ The result is that in general there is the influence of flour formulation and administration of different types of fat to the joy of color, flavor, texture and taste to the finished result T.Bin biscuits. Biscuits T.Bin F3L3 the biscuit formulation with the addition of jackfruit seed flour 20% and 30% rice flour anchovies using a combination of 50% butter and 50% margarine produce the best biscuits of organoleptic test results with the value of the color parameter of 3.90, the aroma of 3.90, the texture of 4.30, and a sense of 4.00. The nutritional content of biscuits F3L3 result that there is no influence of flour formulation and administration of different types of fat to energy, carbohydrate, protein, fat, calcium and phosphorus on T.Bin biscuits had higher levels 563 kcal of energy, carbohydrate 63.1 g, protein 9.45 g, fat 23.5 g, calcium 1398 mg and phosphorus 1973 mg.

Keywords: jackfruit seed flour, anchovy rice flour, Biscuits