

Studi Pembuatan Kerupuk dengan Penambahan Ikan Teri Nasi Basah (*Stelophorus spp*) sebagai Alternatif Makanan Selingan Tinggi Kalsium
(Study of the manufacture crackers by adding anchovies (*Stelophorus spp*) as an alternative to food interlude high in calcium).

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ABSTRACT

Calcium is a mineral most in the body , namely 1.5 - 2 % of weight of an adult or more or less 1 kg .Calcium serves as the formation of bone , the formation of teeth , set the clotting of blood , reactions biologik catalyst , muscular contraction , the functions of another of calcium increase is the function of transport the cell membrane , the possibility of by acting as a stabilizer membrane , and transmission of ions through a membrane cell organelles . A source of calcium major is milk and cheese , in addition to the there are many in the food of them are fish eaten with the , including the dry as anchovies that can be used as an additional material for the to making crackers . This study aims to to assess making crackers by the addition of anchovies as food high in calcium .The research was done propose in july-august 2016 by using the method his experiments (true experiment) with the design posttest only control group design .Sample used is crackers anchovies with the basic flour tapioca and anchovies which consisted of 6 treatment , so that sample is 24 . he result showed that there is a different levels of calcium , organoleptik , power and the treatment of every reason to making crackers by adding anchovies ($p = 0,000$) .The standard treatment in treatment a4 with prosentase additional anchovies as many as 40 % .The composition of the nutrients contained in treatment best the moisture content of (5,65 %) , levels of abu (1,55 %) , protein (5,31 %) , fat (5,37 %) , carbohydrates (82,12 %) , and calcium (482,63 mg) , so used to garnish food interlude needed 50 gr crackers (16 puck crackers) .

Keywords: Calcium, anchovies, crackers