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(57) Abstract :

This study aimed to utilize waste fish bones by processing them into fish bone powder to enrich cashew nut cookies. Fish bones, rich in essential nutrients like sodium, phosphorus, and calcium, were used to fortify cookies at levels of 0%, 1%, and 3% of the wheat flour. Proximate analysis, calcium, ash content, and sensory evaluation were conducted on the cookies. Results showed that incorporating fish bone powder increased the total ash and calcium content at 1% and above. The best sensory scores were given to cookies with 1% fish bone powder. The study concluded that adding fish bone powder effectively enhances the nutritional value of cashew nut cookies, adds value to fishery waste, and reduces the environmental impact of fish farming. The fortified cookies were well-received without any negative impact on sensory attributes, demonstrating the feasibility of this nutritional enhancement.

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