

## ABSTRACT

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*This research is based on the innovation of using mackerel fish bone meal which is often used as waste because of the people's ignorance of the high calcium produced by the fish spines, therefore the authors want to develop this innovation so that the spines that are often used as waste become useful for society. Therefore this study aims to determine the process of making mackerel fish bone meal, making pempek with the addition of mackerel fish bone meal, and the attraction of the local community with pempek added with mackerel fish bone meal. This strategy is used to reduce fish bone waste and turn it into flour for the base ingredient for pempek. This study used an experimental method, and went through 3 stages of comparison where the ratio was 30% fish bone meal, 70% sago flour, 50% fish bone meal, 50% sago flour, plus meat. Mackerel and water. This research is expected to show changes to the texture if mackerel fish bone meal is added, and is expected to be well received by the community.*

*Keyword: Pempek. Mackarel Fish, Fish Bone Flour*

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