

## ABSTRACT

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*This research are inspired by the innovative of using bone meal carp which are often used as a waste by the public, therefore the author wants to developing such an innovations in order to reduce the waste of fish bone in the society. This research are supposed to determine manufactring powder based on the gold fish bone, creation of additional bone flour dumplings with goldfish, and acceptance societty when powder based on gold fish bone are added to be a flour. This strategy are made in order to reduce the waste of fish bone which is made to be a dumpling based on fish bone powder. This research using experimental method. This study was conducted using 90gr flour and 10gr goldfish bone flour, added with other ingredients such as water, yeast, butter mixed until blended to make the contents can with anything but the author uses chicken teriyaki. It is expected that the results of this research can be well received by the community.*

*Keywords: Bone Meal Goldfish, Process, Bakpao*