

CHAPTER I

INTRODUCTION

1.1 Background

Previously, people sought food only for filling their stomach but nowadays people seek food for pleasure. Now, many people in Indonesia like to consume something that contains salted egg yolk. For example, steamed bun with salted egg yolk custard filling, salted egg fried shrimp, salted egg noodle, even fried skin fish or chips with salted egg yolk powder. From the trend, writer wanted to make a new innovation from salted egg yolk which is salted egg yolk crackers now that most Indonesian likes to eat crackers. Crackers is a product that can be consumed as a side dish or just for snacking time.

Unfortunately, most of crackers that are distributed in Indonesian market contain something that is bad for their health, for example whitening or chemical substance called “boraks”. Based on this fact, writer wanted to create crackers that are not only save for consumption but also taste good.

Salted egg yolk that will be used in the product comes from duck eggs. A duck egg's calorie content comes from a mix of protein, fats and carbohydrates. Each egg contains 8 grams of quality protein, which your body can use to support your immune system and maintain healthy skin. A duck egg also contains 8 grams of fat, a concentrated source of energy as well as 1 gram of carbohydrates. Duck eggs are very high in cholesterol, however, so they should be consumed in moderation.(Calories in Cook Salted Duck Egg Yolks, 2005)

1.2 Objective

1. Presenting a new product from salted egg yolk which is cracker. The cracker is made from salted egg yolk, not crackers with salted egg yolk seasoning
2. Salted egg yolk cracker is made without artificial preservatives nor MS