

CHAPTER I

INTRODUCTION

1.1 Background of the Study

Abon is a type of dry food with a distinctive shape, made from meat, boiled, sliced, seasoned, fried. In principle, floss is a preservation product, namely a combination of boiling and frying with added spices. The resulting product has a distinctive texture, aroma and taste (Jusniati, et al, 2017). Shredded meat can be consumed as a snack or as a side dish. In general, shredded meat is made from chicken and beef. Shredded meat is a type of IMF (Intermediate Moisture Food) product. Semi-wet food products (Intermediate Moisture Food/IMF) have a certain level of durability, because they have a water content of between 10-40% and a water activity of between 0.60-0.85. In this situation it is not effective for bacterial growth because bacteria grow at a_w above 0.9, as well as for the growth of pathogenic yeast (Guntur,2017).

Se'i babi, a typical dish of Kupang, East Nusa Tenggara (NTT), Indonesia, embodies a rich culinary tradition that is closely linked to the cultural structure of the region. Derived from the creative culinary practices of the local community, Se'i babi stands out for its careful preparation process and distinctive smoky taste. The meat used is also of good quality and also uses careful and with high quality cutting techniques. Then se'i pork is processed with carefully and seasoned with a mixture of salt and aromatic spices. The next important step is the smoking process, namely the seasoned pork is roasted slowly over a small wood-fired fire, then the se'i babi is covered with kusambi leaves which provide aroma and unique smoky flavor to the meat. The final serving of Se'i babi is the meat, which is then sliced thinly, add the typical Kupang chili sauce, namely sambal lu'at. Se'i babi is a smoked meat dish originating from the province of East Nusa Tenggara. In the Rote language, 'se'i' means meat cut into small, elongated pieces, then smoked with firewood

until cooked. This dish is made from meat cooked by heating it using hot smoke from firewood (Khairulnissa,2020).

Abon se'i babi with sambal *lu'at* is a product created to make it easier for consumers who want to eat se'i babi but don't want the hassle or effort. This shredded pork goes through two processes, namely the smoking process and also the steaming process, then it is stir-fried using ground spices until dry and produces abon se'i babi. Using se'i babi is the main material in making this shredded meat because se'i babi has a long shelf life, and does not spoil easily, because pork is made through a smoking process. Fumigation is a preservation process using a combination of heat from burning hardwood. Where hardwood produces good quality smoke containing cellulose, hemicellulose, lignin, methanol, ethanol, phenol, diacetyl, acetone and benzopyrene which have bacteriocidal, bacteriostatic effects and inhibit fat oxidation (Thohari, et al, 2015). The advantage abon se'i babi is that it creates new innovations in consuming se'i babi, and also the shelf life of this shredded pork is quite long, because it goes through a smoking process which slows down the bacterial growth process. Abon se'i babi has a slightly coarser texture and larger meat fibers compared to regular shredded meat, so it is like shredded empal.

1.2 Objectives of the Study

The objectives of this study are following below:

1. To find out the shelf life of abon se'i babi and identify the nutrition in abon se'i babi
2. Providing product innovation from se'i babi in the form of shredded se'i babi.