

CHAPTER I

INTRODUCTION

1.1 Background of the Study

Serundeng is an Indonesian dish that is consumed as a side dish or complementary food, which is eaten together with rice. The main ingredient in The manufacturing process is that coconut meat is grated lengthwise, then roasted and added with ground spices, then cooked until brownish yellow (Alfitri et al., 2019). Serundeng is a product that has a fine fibrous texture, has a delicious taste and aroma and has a long shelf life without the need to add synthetic preservatives. Durability is obtained from the processing process and the materials involved and the way it is packaged. (Primadela, 2020).

Roa fish or julung-julung fish is one of the fish products consumed by the community which is processed traditionally for generations in North Sulawesi. The current processing of smoked roa fish still uses traditional techniques using wood as fuel. How to this processing can give an aroma with a distinctive taste to the fish due to the presence of chemical compounds from burning the natural fuel.

Coconut (*Cocos nucifera L.*) is one of the monocot plants that is classified as a plant The *Cocos* genus is from the palm family or *Arecaceae*. Coconut is one type of annual plant that is very useful because of its leaves, fruit flesh, stem and roots can be used, so it is often referred to as the tree of life (yonandra, 2012). The origin of the name coconut which is called "*kalpa vriksha*" (Mardiatmoko, Ariyanti 2018) which in Sanskrit means a tree that provides everything life needs.

1.2 Objectives of the Study

The objectives of the study are:

1. To make serundeng fish roa a specialty product of Sulawesi, so it can be known by many people.
2. To develop various food products using smoked roa fish as the main ingredient.