

CHAPTER I

INTRODUCTION

1.1 Background of the Study

Serundeng is a typical Indonesian food made from grated coconut and added with several kinds of complementary spices. To create *serundeng*, first ground the spices and roast the coconut until golden brown, such as shallots, garlic, chilies, coriander, turmeric, sugar, bay leaves and galangal (Pande, Yasa, & Anggara, 2021). Indonesians love eating *serundeng* because the main ingredient is grated coconut and spice that can be found easily and it is cheaper. *Serundeng* does not need to be cooked again, it can be served as a side dish in rice or as a topping such as meat, poultry, seafood, and vegetables, and it has a long shelf life.

Since *serundeng* is a simple dish to prepare and the ingredients are readily available in both traditional and modern markets, it is easy to find *serundeng* in most market. Deeply ingrained in Indonesian cuisine, *serundeng* is a traditional condiment with cultural importance, such as in Sumatra in the city of Padang the *serundeng* was made of sweet potato (Alfi, et al., 2023). In Desa Batubulan, Bali, *serundeng*, also known as *saur*, is often used in religious ceremonies (Pande, Yasa, & Anggara, 2021). Serving it as a side dish with rice is a common practice in many Indonesian households. *Serundeng* is used in a variety of recipes and has a distinct flavor that is slightly spicy and sweet.

Sweet Potato is a starchy root vegetable with a sweet taste. They are widely known in the world with different skin and colors. Sweet potato has been one of the main staple food crop for many tropical and subtropical countries since ancient times (Grebla, et al., 2021). Sweet Potato (*Ipomoea batatas* L), is an important economic crop in many countries. Sweet Potato was known as the important food crop in the tropics and the most food

production after wheat, rice, maize, potato, barley, and cassava (Truong, Avula, Pecota, & Yencho, 2018). Jackfruit is a popular fruit planted by farmers because as a fruit tree there is no need for a large amount of land and water for cultivation and it tolerates all climate conditions that is why it is easy to grow until it's ripe. For the unripe are called young jackfruit is usually used as an ingredient. Nowadays, young jackfruit is another alternative raw material that vegans and vegetarians consume (Taikerd & Leelawata, 2023).

1.2 Objectives of the Study

The objectives of this study are following bellow:

1. Given it is an affordable price, it may be sold to households and be purchased by the general public and promote new product made of sweet potato and young jackfruit called crispy *serundeng*.
2. Create a healthy version of *serundeng* using sweet potato and young jackfruit.