

CHAPTER I

INTRODUCTION

1.1 Background of the Study

Meat floss, also known as *yuk sung* is a dried meat product with a light and fluffy texture similar to coarse cotton, originating from China. Meat floss is made by stewing finely cut pork, beef, or chicken in a sweetened mixture of soy sauce and spices until individual muscle fibers can be easily shredded with a fork. This happens when the water-insoluble collagen that holds the muscle fibers of the meat together has been converted into water-soluble gelatine. The meat is shredded, strained and partially dried in the oven. After, it is mashed and separated while being cooked in a large wok until it is nearly completely dry. Additional flavorings are usually added while the mixture is being fried. The reason for this product is the abundance of meat-based floss and less of plant-based ones using mushroom.

The genus *Pleurotus* (*Oyster mushroom*) belongs to order *Agaricales* and family *Pleurotaceae*. It is the third largest commercially produced edible mushroom genus in the world. Oyster mushroom farming in Indonesia has only been concentrated in Java Island. Specifically, the mushroom production center in Java spread in four provinces: West Java, Central Java, Special Region of Yogyakarta (DIY), and East Java. The widely-cultivated type of mushroom in both Sleman and Temanggung is the oyster mushrooms. In addition, mushroom production in the four provinces reaches 97% of total national production. Moreover, Central Java Province has the highest level of productivity; on the contrary, DIY has the lowest productivity level even though it has a broader farming area compared to Central Java (Rahmawati, 2020). Traditional medicinal properties of mushrooms in general have been well documented particularly in East Asian countries (Deepalakshmi and Mirunalini 2014). The genus *Pleurotus*

has a unique flavor and aromatic properties that are rich in carbohydrates, protein, vitamins, minerals and fiber (Naraian et al. 2016).

Gourami fish (*Osphronemus Gourame*) are a type of freshwater fish that is native to Indonesian waters that is popular because of how cheap the fish is, other than the price. Gourami are also high in nutrition with 19% protein unlike other popular fish like tilapia that only have 16% of protein. The protein inside of fish have more benefit than other meat product (Hidayatullah, 2022). According to Pio (2023), there is 125 calorie in gourami fish per 100 grams that consist of 41% fat and 59% protein. With the protein from the gourami bone powder it can help add nutrients to a dish and with this project adding it to mushroom floss.

1.2 Objectives of the Study

The objectives of the study are:

1. To reduce waste from the market such as fish bones to make a healthy side dish out of mushroom.
2. To identify the acceptance of fishbone powder that is made from food waste.
3. To identify the nutrients that can be utilized for a healthier food.