

CHAPTER I

INTRODUCTION

1.1 BACKGROUND

Sausage making is an outcome of efficient butchery. Traditionally, sausage makers would salt various tissues and organs such as scraps, organ meats, blood, and fat to help preserve them. They would then stuff them into tubular casings made from the cleaned intestines of the animal, producing the characteristic cylindrical shape. Hence, sausages, puddings, and salami are among the oldest of prepared foods, whether cooked and eaten immediately or dried to varying degrees.

A vegetarian sausage is a sausage produced completely from non-meat / vegetable products. Vegetarian sausages are sometimes eaten by non-vegetarians because they are low or non-fat, have fewer calories, and contain no cholesterol, and little to no saturated fat, compared to sausages from animal meats. Therefore, they are preferred by people following a low calorie, low fat or low cholesterol diet. Unlike traditional home-made meat sausages, the casing is not made of intestine, but of plant based ingredients. Vegetarian sausages are usually based on some sort of soy protein. Some contain egg whites, which would make them unacceptable to vegans.

Public health currently prioritized primarily because people consume food that is ready to eat from animal so that people consume fast food that has decreased health in the body, the solution of the problem is to serve food from vegetarian / ingredients from vegetables that can meet the nutrients in the body. It is my project this time to make sausage from red bean materials combined with mushrooms, as a whole the ingredients of vegetables and I will introduce the product that I make this to people who do not know the vegetable-based foods.

1.2 OBJECTIVE

1. Introducing vegetarian sausage products from red beans with mushrooms to Indonesian people.
2. Managing products in the country
3. Produce sausage with guaranteed quality