

# CHAPTER I

## INTRODUCTION

### 1.1 Background of the Study

Chicken breast is rich in protein and is widely consumed because of its affordable price and there are many ways to prepare chicken breast, such as grilling, stir-frying, frying. By developing a method to convert these chicken breast into chicken chips, aim to create a new product for consumers seeking healthier snack options and have protein.

Broiler meat is a relatively cheap source of animal protein and has an important role in meeting nutritional needs. Data from the Directorate General of Livestock and Animal Health (2022), broiler meat production in 2021 was 3,426,042 tons. Chicken meat is one of the food ingredients with high nutritional value because it contains protein and essential amino acids, fats from essential fatty acids, vitamins and minerals that are very good for human growth and microbial reproduction. To suppress microbial growth, it is necessary to process it into other processed products, one of which is nuggets (Afiah, 2022).

This meat has the character of being easy to mix with other ingredients and has organoleptic qualities that consumers like. Each part of the meat is famous as protein content, which has complete properties, because it contains all essential amino acids and is found in each balanced arrangement, the protein content in chicken meat itself is composed of three parts, namely protein found in myofibrils which is a combination of actin and myosin, protein found in the sarcoplasm, namely albumin and globulin, proteins found in connective tissue, namely collagen and elastin (Afiah, 2022).

Farmers, in addition to paying attention to chicken meat production, also pay attention to the quality of the chicken meat produced because it can influence people to choose the meat. The parameters that can be used to see the quality of chicken meat consist of the chemical and physical properties that the meat has. The chemical properties of meat that need to be considered are water content, protein content, fat content, and mineral content, while the physical properties of meat that need to be observed include pH, tenderness, color, and water holding capacity. The absorption of nutrients that runs optimally can make the growth and development of the livestock's body normal so that the quality of the meat produced will be good (Gultom et al., 2023).

## **1.2 The Objectives of The Study**

The objectives of this study are following below:

1. Evaluate the technical feasibility of transforming chicken breast into marketable chicken chips, considering factors like processing methods, equipment requirements, and product quality standards.
2. Develop and optimize recipes, seasoning profiles, and cooking methods to create chicken chips that meet consumer preferences for taste, texture, and nutritional content.