CHAPTER I
INTRODUCTION

1.1 Background of the Study

A popular street dish and cultural favorite in Indonesia, shumai, often called siomay, is a traditional Chinese steamed dumpling. Because of its flavor and texture, chicken, pig, or shrimp are frequently used in its preparation. Nonetheless, consumers are turning to better food options as a result of growing public concern over long-term health issues like obesity, high cholesterol, and cardiovascular disease (WHO, 2021). Food innovation that prioritizes both nutrition and functionality is encouraged by this shift in consumer expectations.

Because of its high protein content, low fat content, and especially low cholesterol content, rabbit meat has recently drawn interest as a functional food ingredient. It is regarded as a lean white meat that contains proteins with a high biological value. Rabbit meat has more protein per 100 grams than both chicken and pork, which makes it a good choice for weight loss, muscular growth, and general health (Kumar et al., 2023). Additionally, it contains minerals like phosphorus and selenium, amino acids, and key B vitamins (particularly B12), all of which are critical for cardiovascular and metabolic processes (Anand Kumar et al., 2023).

Despite these benefits, rabbit meat is nevertheless neglected in contemporary cooking, frequently as a result of insufficient exposure and cultural unfamiliarity. This study presents shumai made from rabbit meat, a novel product concept that combines gastronomic familiarity with nutritional benefit. Because of its neutral flavor and soft texture, rabbit meat enhances the nutritional profile of steamed meals like shumai without significantly changing their flavor.

Furthermore, rabbit meat promotes environmentally friendly food systems. Rabbit farming produces fewer greenhouse gas emissions and uses less area, feed, and water than cattle and poultry (Pratama et al., 2021). By

increasing the market for goods made from rabbits, incorporating rabbit meat into well-known dishes like shumai may also help small-scale farmers.

The purpose of this study is to create shumai with rabbit meat as a low-cholesterol, high-protein filling while assessing the product's nutritional worth, flavor, and commercial viability. It is anticipated to aid in the creation of novel, culturally relevant, and health-conscious functional foods.

1.2 Objectives of the Study

The objectives of this study are following below:

1. To create shumai with rabbit meat as the main filler element to offer a low-cholesterol, high-protein substitute for traditional meat-based shumai.
2. To evaluate the rabbit meat shumai's consumer acceptability and sensory qualities (taste, texture, aroma, and appearance).