

CHAPTER I

INTRODUCTION

1.1 Background of study

In the world of culinary arts people often used familiar ingredients whether for foods, snacks, or even beverage as well. This case has caused a lack of interest in people about using the unfamiliar ingredients, including one of them is the pea flour. Pea flour is a good substitute in baking products and one of critical main component in this project. Recently, pea protein has been one of the fastest growing of all protein sources (Rogers et al., 2024). Based on ADM's global surveys, for about 75% of people worldwide are still interested in plant based product, later to be found that 72% of them are milenials making them as the main market of the plant based products.

In order to elevate flavours, some compounds such as sugars are required. However, aside of the main risk of diabetes, the ammount of calories is one of the major problems. To solve the problems, stevia extract are used as a substitute of sugar. Stevia has been used recently for many sugar free products, and have been proved affective againts diabetic patient which allowed them to enjoy the sweet products without having them worried about their medical issue (Peteliuk et al., 2021).

Another main problem of processed foods was their lack of nutritional value. High sugar content, lack of nutrition, and high calorie products are the most crucial problems of processed foods (Setyaningsih et al., 2024). In order to add nutritional value to the product, dark chocolate and cassava flour were added. Around 70-90% dark chocolate contains antioxidants required for human body and less likely contains calorie. On the other side, cassava flour were used to increase the carbohydrate content to increase energy within human body.

1.2 Objectives of Study

The objectives of study are following below:

1. To maximize the potential of pea flour.
2. To create a nutritional high protein snack.
3. To create an awareness for society that processed foods could also be healthy.