

CHAPTER I

INTRODUCTION

1.1 Background Komak Milk

The origin of the komak is estimated from India, Southeast Asia, or Africa. This plant is domesticated and developed mainly in India, Southeast Asia, Egypt, and Sudan. In various parts of Indonesia, young komak pods are popular as vegetables; boiled like beans, mixed into a curry, or - in East Java - cooked as sour vegetables. Young seeds, as well as young leaves, shoots, and bouquets of flowers, often boiled and dilalap.

The old and dry seeds are used as beans. The beans can be processed into tempeh, processed into protein-rich flour (PRF, Protein Rich Flour), or even further developed as artificial meat. Pudgy young peanuts Komak forms nodules at the root, where they are symbiotic with Rhizobium binding to nitrogen; although symbiosis is not always easy to occur between coma and local Rhizobium strains.

In addition, Komak enriches the soil nitrogen content through the decomposition of leaves and twigs that fall. If the land is well-prepared, it can grow quickly to cover up open fields. If it has grown steadily, this plant is able to face competition with various weeds in the garden. Komak Peanuts (*Lablab purpureus* (L.) Sweet) is one of the most common types of nuts found in Indonesia. Utilization of peanuts in the processing of food is still very minimal, whereas the peanut komak is one of the high potential commodities. High protein content and amino acid composition similar to soybeans make these nuts have the potential to reduce our dependence on imported beans, especially soybeans. One popular form of processed nuts is vegetable milk. Vegetable milk is milk extracted from the essence of vegetable material, so it has a high flexibility in the selection of materials. Soymilk is an aqueous extraction of the soybean resembling milk. The nutritional composition, appearance, and flavor of good quality komak milk is remarkably similar to that of cow's milk. All komak milk were filtered, whereby the okara (insoluble komak bean pulp) was removed. Some extracted milks are suspended, containing all of the original bean except its hull, while others are made from soy protein isolates.

1.2 Objective

Kacang Komak presenting high quality and cheap extracted milk. People who love to consume extracted milk will have the same taste but cheaper. The quality of ingredients that Komak Milk uses will give the same taste of soy milk which will attract people in every age.

In addition, Komak Milk aims to give a new way to drink extracted milk and new business prospect for everyone. Based on researches, the demand of milk consumption mostly comes from young generation. By providing, high nutrition extracted milk product with cheap price it will helps to improve nutrition consumption for young people.