

CHAPTER I

INTRODUCTION

1.1. Background of The Study

The main ingredient of Donat Durian is Durian skin and seeds. I use the durian fruit as a main ingredient because I personally like durian. Also as us known many indonesian people like to eat durian. I also want to use the waste parts of durian that have a bigger potential that what we think.

Usually, people always throw away the durian seeds and durian skin. The reason why people always waste the durian seeds and durian skin is because of the difficulty to process the ingredients. With the correct of processing we can make a tasty doughnuts using that waste parts of durian.

Durian seed has a good nutrient composition. The nutrient of 100 gr durian seed: water content 51,5 gr, fat 0,2 gr, protein 1,5gr, carbohydrate 48,2gr, fiber 0,7 gr, calsium 88 mg, phosphorus 87 mg, zinc 0,6 gr. Durian Skin nutrient per 100 gr: protein 8,82%, carbohydrate 52,5%, water content 34,8%, fiber 0,44%.

The durian skin and durian seed have many beneficial for our health such as :Boosting immune system, help to overcome constipation, help to reduce a menstrual pain and also a source of prebiotic for our body.

By using the waste parts of the durian can improve the selling price of doughnut and also help to maintain the envirotnment. And also can change the people oppinion about the durian seed and durian skin.

1.2. The Objectives of The Study

This project is given with the purpose of :

1. Create the creativity of all student of OTTIMMO for making their own brand and product that haven't been before.

1.3. The Benefits of Study

The benefits of this project are :

1. The reader will know the benefit of durian seed and skin.
2. The reader can process the durian seed and skin properly.