

CHAPTER I

INTRODUCTION

1. BACKGROUND STUDY

Jackfruit is the name of a type of tree, as well as its fruit. Jackfruit tree belongs to the Moraceae tribe; its scientific name is *Artocarpus heterophyllus*. In English, jackfruit is also known as jack-tree.

Jack-tree grows well in tropical climates and has relatively high rainfall, so Indonesia is one of the good ecosystems for the growth of this plant. Jackfruit is one of the many vegetables grown in Indonesia and so far has only been processed into a variety of vegetable dishes such as, *sayur lodeh*, *gudeg* and so on. Right now people begin to try processing jackfruit becoming more modern, practical with longer shelf life, expected to become a new market commodity and more open to all, one of them in the form of sausage.

Sausage is a food made from minced meat, fat, and spices, as well as other ingredients. Sausage is one type of food that is often consumed by Indonesian people, not only used as a side dish or a composition of other food ingredients, sausages can also be enjoyed as snack. Sausages are popular with many people, because it is practical, durable and can be consumed at any time.

Nutrition of 100 gram Young Jackfruit

Table 1. Nutrition of 100 gram Young Jackfruit

Nutrition	Young Jack Fruit
Protein (g)	2.0 %
Fat (g)	0.4 %
Carbohydrate (g)	11.30 %
Water (g)	85.4 %

Sumber: Direktorat gizi, Depkes (2009) dalam Anggorowati (2012)

2. STUDY OBJECTIVES

In Indonesia, jackfruit or young jackfruit which is one of the main ingredients in making this Rnd is usually only used in traditional dishes such as vegetables and gudeg which are typical dishes from Yogyakarta. Young jackfruit is also usually only sold at a relatively low price of around IDR 20,000 - 25,000 for one fruit depending on the size of the fruit itself.

Although this fruit is commonly used in a variety of vegetable dishes, especially in Java, there are still few who develop or produce it into new food preparation. CV New Organic processes and creates young jackfruit into a new, practical and much-loved by Indonesian people snack in the form of a sausage that we named Sausage Jack.

This sausage jack is processed without using MSG and any artificial preservatives or food coloring so it is very safe to consume and very useful for people who are trying to live healthy lives because this sausage contains fiber obtained from the young jackfruit itself.

After going through trial and error repeatedly and doing research on young jackfruit and how to process ready to eat sausages that are healthy, halal, and suitable for all ages we succeeded in making sausage jacks made from young jackfruit and chicken meat.

We hope that this product can raise the selling value of jackfruit, especially young jackfruit, and can absorb labor in the future.

3. BENEFITS OF STUDY

Benefits of Research

For researchers:

1. Researchers can find out how to make sausages with jackfruit as one of the main ingredients.
2. Researchers can find out the content and benefits contained in young jackfruit.

For readers:

1. Being one of the references and sources of reference for readers or other students in the research benefits of young jackfruit.
2. Being a reference in processing young jackfruit as a new food.