

CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

Durian is the one of the favorite local fruits. However, most of durian only used for its flesh. The nutrients of durian not only contain in flesh of the durian. Durian seeds are also brings a lot of essential nutrients. Proper processing can help to maintain nutritional content.

One of the processing that can be applied is flour making. Flour from durian seeds can increase the nutrients content on product. The flour of the durian seeds can be used for waffle processing. Waffle that used durian seeds flour has a slightly rough texture inside. Moreover, the durian seeds that contain in waffle brings different nutrients for the body health.

Nutrition and Health Benefits;

- High in fiber that can help to maintain bowel health.
- Contain zinc that can boost immune health. (Dr. Hebens Team, 2021)
- Additional source of food for toddler.

The combination between waffle and durian seeds provides kind of benefits. The combination will make different and unique product. Healthy ingredients and leftovers fruit bring a new innovation of food industry.

Characteristic of Durian Seeds waffle are little sweet, it will depend on people who tasted this product. For people who like sweet would say this waffle nearly plain. The texture would be crunchy at the surface and soft in inside.

1.2 THE OBJECTIVE OF THE STUDY

- Identify the viewpoint of waffle durian seeds.
- Find potential of new product in culinary business.

1.3 THE BENEFITS OF THE STUDY

- Create new product.
- Develop new idea.
- Identify nutrition and risk.
- Creating new food product that never been sold before.