

CHAPTER 1

INTRODUCTION

1.1 Background of The Study

Crystal Guava (*Psidium guajava* L.) is a mutation of the Muangthai Pak guava introduced in Indonesia by the Taiwan Technical Mission and introduced in 2001 in Mojokerto (Ditbenih, 2007). Some of the advantages of this guava are the number of seeds which is less than 3% , thick waxy coating, large fruit size and crunchy fruit texture (Kurniawan, 2015). Crystal guava is usually consumed fresh because of its sweet taste and crunchy texture. This guava is also favored by farmers because of its easy cultivation and fruit throughout the year. and the selling value is relatively high compared to other varieties of guava.. Mochi cake is a cake that comes from Japan and is made from glutinous rice flour, pounded so that it becomes soft and sticky, then shaped round and sprinkled with roasted cornstarch or sesame (Lungga, 2017) Mochi has a chewy and soft texture and a sweet taste (Purwanto, 2006). The reason I use crystals as my main ingredient is because crystal guava has a lot of vitamin C, vitamin A, dietary fiber, polyphenols, unsaturated fatty acids, carotenoids, omega 3 and omega 6. Another advantage of crystal guava is that it has high vitamin C content. is high in ripe fruit flesh. other fruits such as papaya, strawberry, melon, kiwi, and citrus fruit. Guava fruit contains 183 mg of vitamin C per 100 grams of fruit. Vitamin C is one of the nutrients that has an important role as an effective source of antioxidants or can reduce free radicals that can damage cells or body tissues, and can protect the lens from oxidative damage caused by radiation.

1.2 The Objectives of The Study

- a. To find out if it is possible to make mochi from crystal guava shell flour
- b. To find out if it is possible to make mochi from crystal guava shell flour
- c. Informing the nutritional value of Crystal Guava Mochi.
- d. Planning a market strategy for the product

1.3 The Benefits of Study

- a. Make students able to develop creativity
- b. Can create and develop products that are not yet on the market
- c. Providing new knowledge for other students