

# **CHAPTER I**

## **INTRODUCTION**

### **1.1. Background**

Indonesia known as archipelago (or island nation) agriculture that proven from agricultural and plantations products that have been known to foreign countries. One of the crops in Indonesia which is quite potential is the tubers. In rural areas there are still many people who eat potatoes or sweet potatoes as staple foods instead of rice. One of the sweet potatoes that attracts attention is purple sweet potatoes.

If you have never cooked with a purple sweet potato before, the first time you cut one open, it will probably cause you to gasp. The inside is beautiful with its light purple and juicy flesh in complete contrast to its dull brown exterior (Anonymous, 2018).

Most purple sweet potatoes have moist, firm flesh that retains its shape while adding rich, vibrant colour and luscious taste to salads (as filling inside tacos). The purple colour is preserved best by microwaving, but steaming and baking are also great ways to cook purple sweet potatoes. Because of their mild yet distinctly nutty flavour, purple sweet potatoes naturally complement green salad flavours (potatogoodness, 2018). These potatoes tend to be smaller than regular potatoes, because they are harvested while young, so keep that in mind (Anonymous, 2018).

There are those who agree that in Indonesia, purple sweet potato is one of the main ingredients that are still not widely varied. On average only used as a chip. Therefore, the author sees a considerable opportunity to process purple sweet potatoes into other foods that can compete to foreign countries. The author utilized domestic raw materials by applying methods from abroad.

When purple sweet potatoes are used as one of the salad topping, we have the idea to make tortilla with purple sweet potatoes as main ingredients. While purple sweet potatoes are usually used as stuffing, now used as skin or wrappers of salad.

It goes without saying that purple sweet potato is one of the most important sources of carbohydrate, minerals, vitamins and the presence of anthocyanins and antioxidants is explained by the difference in colour that give the flesh its purple colour. With a low calorie which is around 112 calories for a medium size, non-fat and high fiber make it a good companion for dietary program. Beside, content of iodine and selenium in purple sweet potato is 20 times more than other sweet potato which is useful as cancer preventive.

## **1.2. Objective**

The purpose of making “PY Tilla” Purple Sweet Potato Tortilla are:

1. Purple sweet potato tortilla is a tortilla product that consist of natural ingredients without any artificial preservative and hygienically packed to be able to compete not just in Indonesia food industry but also worldwide.
2. Presenting a high quality and healthy tortilla product from purple sweet potato.