

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

The author will make a low-calorie beverage with topping because the author wants to prove that there is a low-calorie beverage. Where generally beverage with topping have high calories and some people avoid them.

A drink or beverage is a liquid intended for human consumption. In addition to their basic function of satisfying thirst, drinks play important roles in human culture. Common types of drinks include plain drinking water, milk, juice, smoothies and soft drinks.

In 2019 there was a drink that was the most popular that year, boba milk, this drink went viral because the topping used (boba) had a sweet taste from palm sugar and also a fairly chewy texture because of wheat flour because of these two things the bobs milk drink went viral in all circles that year.

As time progressed, many people began to learn that drinking too much milk boba can have a pretty bad impact on our bodies. because this statement the author have the idea to make milk boba drinks that are healthier and also beneficial for the body so that boba lovers can continue to enjoy the drinks they like without having to be afraid of the impact. The method of making boba is the same as how to make boba in general, which is boiled at a temperature of about 93-99 degrees (simmering).

Jackfruit seeds are ingredients that are easy to find in the market because in the market there must be someone who sells jackfruit. Jackfruit seeds contain many nutrients, the largest of which are starch, protein, vitamins, minerals, and high levels of antioxidants.

The next ingredient is almonds, everyone agrees that almonds are nuts that are classified as healthy nuts, because they have good fats and high protein as well as many vitamins contained in them. The advantage of the product made by this author is that it has a higher protein than boba which is sold freely in

the market, because it uses flour from jackfruit seeds which has 2 times more protein than tapioca flour.

1.2 THE OBJECTIVE OF THE STUDY

1. The development of this product mainly aims to become a source of knowledge for the community that there is a dessert share in a jar that is low in calories and comes from food ingredients around us
2. Become a form of business as a new product in the field of entrepreneurship