

CHAPTER 1

INTRODUCTION

1.1 Background of Study

Nowadays, many Indonesian people like traditional snacks such as tape, therefore I have the idea to process purple sweet potato tape to make it look unique and have a lot of interest and also want to process purple sweet potato into a cake to make it look unique. purple, one of the reasons use purple sweet potatoes is because the colour is purple, and the products are also healthy and suitable for snacks from small children to adults.

Purple sweet potato for RND (Research And Development) because it has *highly nutritious, rich in antioxidants, may help manage blood sugar, may help lower blood pressure, improve symptoms of asthma, promotes gut health, very versatile, fights against cancer, helps to maintain a healthy skin*, this is the reason Peube choose ube for main ingredients. Ube become tape ube is something unique and Tape a typical Indonesian snack resulting from the fermentation process. The basic ingredients of tape are ube

This tape food comes from the city of Bondowoso, East Java, famous for its deliciousness and has a unique characteristic because it uses a fermentation process using yeast, yeast has an important role in the process. making tape, which converts the starch in ube into sugar, as well as converting some of the sugar into alcohol and flavor components

The function of fermentation for the tape is to oxidize electron carriers so that they can be re-used in glycolysis. Fermentation is a process that involves the breakdown of sugar by bacteria and yeast. Besides being able to help improve food preservation, this process also increases the number of good bacteria in the intestines.

Peube choose tape ube cake because want to make a unique taste and make chiffon for the type of cake because sponge is a sweet baked good which combines a batter with a foam-type (sponge) cake.

Nutritional and Health Benefits:

Ube has contain nutrients that can help fight various diseases. Sweet potatoes contain antioxidant beta carotene which is thought to reduce the risk of several types of cancer, such as stomach cancer, colon cancer, breast cancer, and bladder cancer. Research shows that a lack of vitamin A can increase intestinal inflammation and reduce the immune system's response to disease. Still about the beta carotene content in sweet potatoes, this one substance can also reduce the risk of macular degeneration.

Tape The benefits of cassava tape that you can feel when consuming it is to warm the body. Thanks to its low alcohol content, cassava tape is good for consumption when the body feels weak and has a slight fever. The next benefit of cassava tape is as a source of probiotics. Overcoming Acne Consuming cassava tape can be an effective way to cure acne.

Chiffon cake has an energy value: 80 Kcal; Protein: 2 g; Carbs. 11 g; Fat: 3 g. content protein has the lowest value of 5.97g; and (6) fiber content has the highest value of 4.34g. It has a light, soft texture with relatively larger pores than other cakes.

Characteristic of tape ube cake will have the texture is soft, smooth, slightly sweet and there is a slight bitter taste due to the fermentation of the tape but the bitter taste is not too bothersome and can be enjoyed without fear of the calories from this cake sugar because I use a little sugar so that the cake content remains relatively healthy

1.2 THE OBJECTIVE OF THE STUDY

- a. Identify the way of fermenting ube and the taste of tape ube
- b. Get to know how to pack Peube Cake
- c. How to count nutrition facts
- d. Tape Ube cake can be used and can be a form of variation for a sweet dish.

- e. To provide knowledge for people that simple method of processing can produce a new kind of product
- f. Exploring that tape ube which is the main ingredients in our

1.3 THE BENEFITS OF THE STUDY

- a. Develop ideas and creativity.
- b. Developing and / or creating products that are not yet on the market.
- c. Variation in processing tape ube for Indonesian snacks
- d. healthy dish because tape ube contains so many good nutrients