

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

Pumpkin is a cultivar of winter squash that is round with smooth skin, slightly ribbed, and most often dark yellow to orange in color. Its thick shell contains the seeds and flesh of the fruit. The fact that pumpkin usually used for the cooking process is only pumpkin flesh and the skin and seeds are removed, so the use of leftover pumpkin skin and seeds is very rarely used, actually pumpkin skin and seeds have many benefits. Then the skin and pumpkin seeds will be processed into a part of chili sauce which is rich in benefits as a solution that comes from waste food.

Sambal is a big term which in Indonesian cuisine refers to sauces or spicy condiments. Broadly speaking, the main ingredient of chili sauce is crushed chili so that the juice content of the chili comes out and other ingredients are added, such as salt and shrimp paste. Sambal is one of the typical elements of Indonesian dishes. and the new variant of this sambal will be pumpkin sauce.

The chili sauce turns out to be derived from the capsaicin content in chilies. Capsaicin is the active chemical compound in chili peppers that gives it a hot and spicy sensation. The chili sauce that was made is similar to Mandai Sambal, if Mandai still has lactic acid bacteria that function as probiotics, while pumpkin still has lactic acid which functions as a probiotic. Pumpkin in the health sector contains vitamin A, vitamin C, Vitamin E, riboflavin, potassium, folate, phosphorus, etc (Jennings, 2021).

As time goes by, so many variants of chili sauce appear, the new variant will be made. Actually the chili itself already contains vitamins, but pumpkin are used as a complement to the vitamins

contained in the chili and complement the benefits that exist in the chili. Lowering Cholesterol Levels. Maintain Eye Health. Maintaining Dental Health. Beautify Skin.

The content in the chili sauce and pumpkin skin itself is very beneficial for consumers for nutrition benefits and for food waste management, for example vitamin A as a cell regulator that has benefits Helping the immune system function, fertility, and is also a source of antioxidants, then improves poor eyesight by forming rhodopsin, a photoreceptor pigment in the retina, and makes skin healthy because it helps regenerate cells in the skin, then 20% vitamin C as a healer that is useful

As a healer in the synthesis of collagen for the skin, joints, and bones, then accelerates wound healing, red blood cell formation, and prevents bleeding, plays a role in the immune system and white blood cell activity, and plays a role in absorption of folic acid and conversion of food into energy. However, Vitamin E which functions as cell regeneration which is useful for maintaining healthy skin. Vitamin E is often found in beauty products by applying it to the skin before going to bed to make the skin look younger. Moreover, many other benefits contained in pumpkin skin.

Pumpkin skin material has a high protein content, protein has several benefits, namely as a source of energy, building and repairing body tissues, forming antibodies, enzymes, and hormones. The both nutritional content of these ingredients can be seen when the materials are combined to be a product which is sambal labu kuning. By adding pumpkin to be part of ingredients, will not change taste of sambal, yet, it will be sambal with high in nutritional value.

1.2 THE OBJECTIVE OF THE STUDY

- a. The development of this product mainly aims to be a source of knowledge for the community that there is chili sauce that contains many nutrients and benefits.
- b. Developing the pumpkin skin and seed which are processed into a sauce that is rich in nutrition
- c. Become a form of business as a new product in the field of entrepreneurship