

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF STUDY

Pangi abon made by Pangi fruit. Choosing the Pangi fruit as abon because It's rare to use a pangi to be processed into a food.

Pangi (*Pangium edule* Reinw) is one of the forest products that can be developed for land agroforestry. Pangi is a type of plant-based group, which all parts of the food plant can be utilized. The fruit or seeds of the Pangi plant have economic value because they can be used as vegetables or traditional cakes, besides the stems as construction material while the seeds and leaves can be used (Munawwarah Nawir, 2017).

Fresh pangi fruit contains high cyanide compounds called cyanogenetic glycosides. These compounds easily release cyanide when the pulp and seeds are injured. It is necessary to manage the pangi fruit so that it can actually be consumed safely (Kemendikbud Fateta, 2021).

To disappear from the results of the Pangi fruit, it is necessary to take action to eliminate the existing toxins. One of them is by (Suarnaya, 2012):

1. Ripe fruit that usually falls from the tree is collected/collected and stored for 15 days until the flesh becomes rotten, so that the seeds are easier to remove from the fruit flesh.
2. The seeds are washed until then put into a pot filled with clean water. Next the seeds are on the fire stove until the water boils for about 2 hours.
3. Once found, the seeds are covered with kitchen ashes and piled in a hole. The hole is then covered with banana leaves and covered with soil and then left for about 40 days, this processing process can be called curing. The curing process aims to reduce the cyanide content of the pangi seed flesh (endosperm).

Pangi flesh is the part that is rarely used, usually the seeds are used for rawon cooking spices. However, in the South Sulawesi area, especially Toraja, the community manages the meat of the pangi fruit as a food ingredient. Usually this pangi flesh is dried to make it more durable.

In the flesh of kluwek fruit contains vitamin C, iron, beta-carotene, hidnokarpat acid, khaulmograt acid, glorat acid, and tannins. (Mayer T, siren., Martin M, Seylatuw., Maria K, Anggraeni., Monika, Rahardjo).

The flesh of the kluwek fruit has a dense, mushroom-like texture. In the process of making abon pangi, the flesh of the pangi fruit is dried first so that the texture becomes mushy. Then the flesh of the pangi fruit looks for a more chewy texture.

This pangi shredded flesh has a smooth, fibrous texture with a savory taste. The presentation of this pangi fruit floss is perfect with white glutinous rice.

1.2 The Objectives of The Study

The purposes of R&D new product as follows :

1. To introduce new products, Pangi Abon are a different taste innovation compared to other Abon in general.
2. To understand the production method of Pangi Abon.
3. To know about the nutritional facts of Pangi Abon.
4. Prepare costs and a define price range for these products.