

CHAPTER I INTRODUCTION

1.1 Background

Leeks was originated from Egygt. Leeks were likely cultivated in ancient Egytian times (Lee,D ,2008). Leeks is like garlic and onions, belong to a vegetable family called the Allium vegetables. Since leeks are related to garlic and onions, they contain many of the same beneficial compounds found in these well-reseached, healh promoting vegetables. Leeks are an excellent source of vitamin K. They are very good source of manganese, vitamin B6, copper, iron, folate and vitamin C. Leeks are also a good source of vitamin A (Anonymous, 2009).

Our main ingrediaents, Leeks are easy to find in Indonesia so there's no difficulties of making this product. From the statistic data of leeks production in Indonesia from 2009 until 2013, leeks production in Indonesia is stable from year to year. For example in 2009 leeks production in all over Indonesia produce 9.47 ton of leeks, in 2010 produce 10.21 ton of leeks, and the number of leeks production in the upcoming years is also around 9 to 10 ton. From that data we can conclude that leeks production in Indonesia is enough for our product, we don't need to import the ingrediaents because we already have it in Indonesia (Anonymous, 2013). By changing fresh leeks into powder form it can be easier to be use in kitchen as one of the spices. People don't need to cut or chopped leeks anymore because the powder is ready to be use. Beside that, changing fresh leeks into powder also can extended the storage time of leeks, so it can stay longer than it used to be.

1.2 Objective

1. Producing a high-quality leeks powder that easily to use, have a good taste and give a lot of health benefit
2. Leeks powder can be consumed by children to elderlies.