

# CHAPTER 1

## INTRODUCTION

### 1.1. Background Of The Study

Collagen is the most abundant protein in the human body, found in the bones, muscles, skin, and tendons. Collagen forms a scaffold that provides strength and structure within the body. Collagen is a protein that the body produces. It plays an essential role in the structure and function of skin, cartilage, bones, and connective tissue. Daily collagens supplements can help make your bones denser, slowing the aging process that makes them brittle and helping your body to produce new bone.

Here the writer will use chicken as the base of the collagen casing why choose this product, because chicken is something that is accessible and cheap to produce. also by creating this product we are reducing the waste of food ingredient and maximizing the use of an ingredient

To reduce waste we use the meat from the thigh and cook it with some seasoning then place the meat mixture in the middle of the edible film and fold it like a wrap. So the end product will be similar to edible film that has a chicken curry filling, the film itself is made from collagen that has been extract from chicken feet and thigh, than it is mold and dried for a 10-24 hours, the result will be a thin layer of film that is flexible and has a bit of stretch capability to fold or cover the filling,

So far the use of collagen is only on cosmetics product and medical supplement that can ingress the person health

## **1.2. The Objectives Of The Study**

1. Creating a new product in a form of edible film, from chicken collagen
2. Maximizing the use of the chicken from the bone and meat