

# CHAPTER 1

## INTRODUCTION

### 1.1 BACKGROUND OF THE STUDY

Kimchi is the most important traditional fermented food in Korea and one of the most widely consumed in other East Asian countries like Japan and China. Information about kimchi can be retrieved from the ancient Korean book “*Samkuksaki*”, published in 1145 A.D., as well as in many other documents such as the subsequent “*Naehun*,” “*Hunmongjahoe*,” “*Sinjeungyuhap*,” and “*Kanibuckonbang*” (Cheigh and Park, 1994; Jang et al., 2015; Yang H.J. et al., 2015). According to them, kimchi was considered as the outcome of a simple vegetable in brine fermentation prepared in a stone jar (Cheigh and Park, 1994). Since then, several kimchi types have been recorded according to variations in their composition or preparation method (Surh et al., 2008). In that sense, kimchi prepared with the use of leaf mustard, sweet potato, radish or young radish with leaves (*Dongchimi*, *Chonggak*, *Beeneul*), dropwort, various wild grasses, lettuce (*Gotchorri*), cucumber (*Sobagi*, *Ggagduki*), eggplant, pumpkin, burdock, sliced vegetables (*Nabak*), leek, scallion, garlic, chicken, pheasant, ear shell, green laver as well as seafood are available in local markets of the Korean peninsula.

Melon (*Cucumis melo* L.) belongs to the Cucurbitaceae family, which includes several other vegetables of economic importance such as cucumber, watermelon, squash, pumpkin and gourds. The world production was estimated in 2005 at 28 millions tons (FAOSTAT Data, 2005), the main producing countries being China (15.1 millions tons) followed by Turkey, Iran, Spain and USA (between 1.7 and 1 millions tons). The world production increases regularly from 8.8 to 13.5 to 19.8 millions tons in 1980, 1990 and 2000 respectively.

## **1.2 THE OBJECTIVE OF THE STUDY**

- 1) Know the benefits of inner melon skin.
- 2) Make a new innovation.
- 3) Test a process to produce a product.