

CHAPTER I

INTRODUCTION

1.1 Background of study

Vina (2018) claims that jackfruit is a woodland plant with 25-meter-tall trees. The plant, also known as pulut, is known for being sticky in all parts. Round, oval, and broad describe the leaves. The wood is tough and turns yellow to reddish over time. Male and female flowers exist side by side in nature. After being eaten, jackfruit seeds often get squandered. Each jackfruit usually consists of seeds weighing one-third of the fruit's weight, with the remaining weight being made up of the fruit's skin and meat. Jackfruit seeds are round to oval in shape, small in size, less than 3.5 cm (3 - 9 g), and in two pieces. According to Vina (2018), jackfruit seeds are recognised to be a good source of protein and carbs and are comparable in size to the fruit.

For this patty recipe champignon mushrooms are also used other than jackfruit seeds. According to Mega (2022), the most extensively farmed edible fungus is the button mushroom (*Agaricus Bisporus*), also commonly known as the champignon mushroom. Button mushrooms include an ideal amount of both fiber and protein in their overall nutritional content. Combining jackfruit seeds and champignon mushrooms is an innovative idea to make a vegetarian patty. A hamburger (also known as a burger) is a type of meal that consists of a round loaf of bread that has been cut in half, with a meat patty in the center, followed by vegetables such lettuce, tomatoes, and onions. Hamburgers originated in Germany. A variety of sauces, including mayonnaise, ketchup, and chili sauce, can be added to burger sauce.

Additionally, a number of burger variations come with cheese, pickles, fiber, and other supplemental components like sausage (Dewi, 2018). A patty burger is a flat, round piece of processed minced meat that is fried or baked (Maheswari, 2022).

Jackfruit seeds and button mushrooms can be used to produce vegan burger patties since they are high in protein, fiber, and other nutrients and are low in fat. Maheswari (2022) asserts that switching from burgers manufactured with animal protein to those created with vegetable protein has the benefit of being higher in fiber, lower in cholesterol, and lower in fat, all of which are benefits if consumed.

1.2 The Objectives of the Study

The objectives of this study are following below:

1. Introducing jackfruit seeds and mushrooms as meat substitute options
2. Introducing alternative options for vegetarians
3. Dealing with jackfruit seed waste that is not normally eaten by the community