

CHAPTER I

INTRODUCTION

1.1. Background of Study

Nugget is one of the frozen meat processed products that have a long shelf life. Nuggets are small, bite-sized pieces of meat that are typically breaded and fried. The history of nuggets can be traced back to the 1950s when fast food restaurants were gaining popularity in the United States. It was around this time that chicken nuggets were first introduced. The first chicken nuggets were created by Robert C. Baker, a food scientist at Cornell University. He was interested in finding new ways to use poultry and developing methods for making bite-sized pieces of chicken that could be cooked and served easily. Robert patented the recipe in 1963 and licensed it to several food companies. (Robert C. Baker, 2006). Over time, the popularity of chicken nuggets has expanded to include other types of meat, such as beef and pork, fish, as well as vegetarian and vegan options made from plant-based ingredients.

Catfish is a type of hybrid fish that has more body growth faster than other types of fresh water fish, including alternative animal protein with low prices, easy to process, highly nutritious and delicious taste, by because of that catfish easily become popular among the people. In Indonesia itself has 6 types of catfish, one of which is *Clarias batrachus* as catfish (Java), coral reef fish (West Sumatra), deadly fish (North Sumatra), and pintet fish (South Kalimantan); *Clarias teysmani* is known as catfish Kembang (West Java), Kalang putih (Padang); Known *Clarias melanoderma* as thorn fish (South Sumatra), wais (Central Java), wiru (West Java); *Clarias nieuhofi*, known as leachate fish (Java), limbat (West Sumatra) kaleh (South Kalimantan); *Clarias loiacanthus* known as catfish (West Sumatra), penang fish (East Kalimantan); *Clarias gariepinus* Burchell known as catfish African origin. Catfish is one of the cultivation commodities that has various advantages,

including fast growth and high adaptability to the environment. (Soares, 2011). The demand for catfish has increased from year to year. This causes catfish production to also increase. National catfish production during 2010-2014 increased by an average of 35% per year, namely in 2010 it amounted to 270,600 tons and increased in 2014 to 900,000 tons. (Direktorat Jenderal Perikanan Budidaya, 2014 dalam Rica, 2015).

This study was conducted to make processed catfish meat into gluten-free nuggets by using mocaf (modified cassava flour) and to determine the level of consumer preference for nuggets in making catfish nuggets. In order to follow the latest trend globally, Gluten-free food are in great demands for people who suffer celiac disease or in Gluten-free diet program. Nuggets remain a popular fast food item and a convenient option for busy consumers. As food trends continue to evolve, it is likely that we will see new variations of nuggets emerge in the years to come.

1.2. The Objective of Study

The objective of this study are following below :

1. To introduce catfish more widely to all levels of society the study aims to create Gluten-free catfish nugget from local resources, which are local catfish and mocaf (modified cassava flour).
2. To show people that catfish are not an underrated fish, catfish can be processed into any food such as fast food or even fancy food.
3. In order to make it healthier it's use gluten-free flour such as mocaf (modified cassava flour) for people who gluten intolerant or celiac disease.
4. To be marketed internationally, Gluten-free catfish nugget can be a new recipe around the world.