

CHAPTER 1

INTRODUCTION

1.1 Background of Studies

Jerky is originated from Peru, Jerky is usually made from pieces of meat that are dried and seasoned with spices or liquid. But nowadays there are many people who change their diet to plant based diets. Not only people, but also food manufacturers are developing innovations in plant-based food. And this plant base food is also increasing in number and competing with meat-based products.

Vital wheat gluten is employed in order to enhance the texture, rendering it more elastic and resilient. According to the study conducted by Barros et al. (2022), to enhance water absorption capacity, increase wet gluten content and gluten index, and improve resistance to extension.

Seitan is a processed high protein wheat alternative for animal protein, according to Bates & Wingate in Yuliantoro et al. (2022). In addition to its texture, seitan exhibits a nutritional composition that closely resembles that of meat. The selection of chickpea as the primary ingredient for seitan was motivated by its high protein content and low caloric value, rendering it highly compatible with dietary considerations.

According to Yegrem (2021) Many bioactive substances, vital vitamins, and minerals can be found in chickpeas. Chickpea are a type of pea that are small in size and have a yellowish color. Chickpea are also rich in protein, magnesium, potassium. Chickpea are commonly found in the Middle East and are often used as souvenirs typical of Makkah. According to Yohana Sugiarto, (2019) chickpea has high protein content (17–30%)

1.2 The Objective of the study

The objectives of this study are following below:

1. Introducing chickpeas as an ingredient for meat substitutes
2. It has high protein and low calories so it is suitable as an alternative diet for people who don't eat meat.
3. Increasing public knowledge about how to make "Vegan Jerky" made from chickpeas