

# CHAPTER I

## INTRODUCTION

### 1.1 Background of The Study

As long as food is wasted, recycling is required. The portion of food waste that is inedible can end up non recycling procedures, where it is most effectively turned into new goods (edible). Priority should be given to maintaining structure and functionalization of organic molecules above their energy consumption. The simultaneous processing of materials that may really be food poses a concern when the inedible food waste percentage is recycled. Recycling is the process of turning food waste into secondary raw materials for later use, such as in biotechnological procedures. Reuse, on the other hand, refers to the continued use of food-grade materials. Both use strategies have benefits and drawbacks, but depending on where food waste was collected in the production chain, reusing it is particularly linked to hygiene concerns. The resources that were previously used in food production, processing, and transportation as well as the burden caused by the amount of organic materials that are building up in the environment strongly support the need for recycling or reuse of food waste. Reusing is more environmentally friendly way to use resources since it preserves the intended purpose, which is to provide nourishment for people (Pleissner, 2018).

Gulai comes from Indonesia, accurately in Sumatra. It's a traditional dish that are made from coconut milk, and some other herbs and spices like garlic, shallots and other common ingredients from Indonesia that creates thick sauce that happens because their long time in cooking it (Hashim et al., 2022).

The by-product of eating pomelo, pomelo peel, is rich in many nutrients and useful chemicals, yet the majority of the by-product is thrown away as

garbage. Pomelo peel usage might lessen environmental risks while simultaneously producing goods and components of value (Li et al., 2021).

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

1. Encourage people to realize that food waste is a serious matter and by reusing food waste into something edible. So it can produce less food waste.
2. To analyze the nutritional content, selling price and product acceptability by sensory test.