

# CHAPTER I

## INTRODUCTION

### 1.1 Background of study

Eggplant Sale is a food made from thinly sliced eggplants then dried and fried with flour to have a firm texture on the outside and soft on the inside. The name sale comes from fruit that is dried so that it is brown in color which was originally made from the typical food of the Cilacap district, Central Java, namely Banana Sale. Sale is food that is cut into thin slices and dried until brown so that it has a unique aroma that is unique from the process of drying the food. Eggplant is included in the fruit category with a long and identical purple shape. There are 4 eggplant skin colors, namely purple, white, yellow, and orange. Eggplant is usually used in home cooking, Eggplant is rarely used as a snack product. So that eggplant enthusiasts are rarely found due to the lack of processed eggplant production.

Eggplant was first discovered in the south and east of Asia, eggplant became famous in the 5th century. Initially eggplant was found in ancient Chinese agriculture and was spread in ancient Chinese trade and spread to other regions such as Malaysia, Indonesia, Africa and America. Eggplant cultivation centers in Indonesia are located on the islands of Java and Sumatra.

Eggplant has a high moisture content and few calories, these substances were discovered for being helpful in the treatment of a number of illnesses, including cancer, anti-inflammatory, anti-asthmatic, anti-platelet hypolipidemic, and hypotensive, among others (Naeem & Uguur, 2019). My goal in making an eggplant sale is to create a new innovation from eggplant products, namely the eggplant sale, because eggplants are rarely made as a snack but instead as a dish. Eggplant has low calories, around 20 calories in 80 grams of eggplant from bananas, of which there are 89 calories in 100 grams of bananas. Eggplant also has benefits for treating digestive disorders.

## **1.2 The Objectives of the Study**

The objectives of this study are following below:

1. Introducing eggplant as a fruit that can be processed into snacks, which has many good benefits.
2. Creating products inspired by banana sales, but lower in calories than bananas.
3. to market it internationally so that Indonesian snacks are known more widely.