CHAPTER I

INTRODUCTION

1.1. Background of Study

Patties burger is one of meat products that usually consumed with burger. It is made from beef, the other types of meat. For health reasons, environmental sustainability, currently a vegetarian lifestyle or reducing consumption of animal products has become life style today. Consumers now pay more attention to the types of food their consume. Consumers are increasingly concerned about fat consumption and have viewpoint that red meat is high in fat, for that sources of vegetable protein as raw material of burger patties have an opportunity to be developed.

Mung beans is one of the world's leading one of the most widely cultivated in Indonesia after soybean and peanut groundnuts. Mung beans can act as a functional food that has a positive effect on health. Mung beans play a role in fulfillment of nutrition and health benefits through its high carbohydrate, protein, and high vitamin B.

In addition, String Beans are potentially source of protein. String Beans contain substances that have medicinal properties in various diseases. Gum and pectin can lower blood sugar levels, while lignin can prevent colon cancer and breast cancer. Crude fiber in string beans pods is very useful for digestion so that it can remove toxins from the body, remove toxic substances from the body. The chemical content of string beans has benefits, namely to pass urine, reduce blood sugar levels, seeds can reduce high blood pressure, beriberi and leaves to increase iron.

It seems that two kinds of beans which are mung beans and snaps beans can substitute used of meat as source of protein. In this research, mung beans and snap bens will be used as healthy patty because of high demand od fast food.

1.2. The Objectives of the Study

The objectives of this study are following below:

1. To identify healthy patty from String Beans and Mung Beans
2. To analyze product opportunity from healthy patty from Beans and Mung Beans
3. To develop the new innovation of healthy patty or vegan patty