

CHAPTER I

INTRODUCTION

1.1 Background of Study

Gyoza is one of Japan's most popular dumplings. Gyoza, despite its popularity in Japan, is originally a Chinese dish known as Jiaozi. Because the shape of the gyoza resembles a horn, the word jiao means “horn.” Gyoza is made up of two parts: a wheat flour skin and a filling made up of chopped cabbage, onions, and pork. The gyoza skin is created by mixing flour with hot water and forming circular sheets, while the gyoza filling is made by stirring minced beef, chopped cabbage, scallions, and liquid seasoning until well combined (Natanael et al., 2021) In China, there is a saying which reads, "Nothing could be more delicious than jiaozi."

Eating jiaozi is thought to bring wealth and luck since it resembles the shape of golden ingots. Jiaozi was primarily consumed during Chinese New Year's in the past. Even at significant family celebration events. Jiaozi is now consumed all year round due to the rapidly expanding frozen food sector. It may be used as a starter, side dish, or main course. A dipping sauce that may contain vinegar, soy sauce, garlic, ginger, and a spicy ingredient is typically served with jiaozi. A circular, thin dough skin is used to make jiaozi, and the filling is wrapped inside. By squeezing the edges of the wrapping together to form crescent or angular forms, the filling is sealed inside the container. Jiaozi wrappers can be produced with a dough made from wheat flour, rice, or starch. Typically, the fillings consist of ground meats or seafood blended with chopped vegetable. Products made from rice or starch are

typically part of the dimsum family. In several Asian nations, jiaozi prepared with wheat flour are also quite well-liked. Jiaozi is also known as "mandu" in South Korea and "gyoza" in Japan. Some the methods used for cooking are boiling, pan-frying and steaming (Jing Lan *et al* .,2020)

Now Ducks are still raised in Asia using the old-fashioned methods of herding and scavenging by small-scale farmers who consider it as a "extra activity" in between growing crops. As a result, raising ducks generates extra revenue for the household. However, large-scale production has been common in many affluent nations, and chilled/frozen duck meat and processed eggs are now important export items. The carcass has the largest percentage of meat and the best meat to fat ratio. Intensive management techniques have a 74% carcass output for ducks, especially Muscovy ducks. Lower dressing percentages are found in Pekin ducks, which are 72% for males and 71% for females. Duck meat has a different chemical make-up than chicken and turkey meat. Comparatively more fat is present in duck meat than in other popular fowl meats. Duck meat contains higher lipid content and an improved oxidative energy metabolism than chicken or turkey. In a study on the sensory qualities of duck meat, it was discovered that the flavor was positively connected with the lipid content and that the greater flavor in duck meat may be caused by the higher fat level. However, compared to chicken meat, duck meat may be more susceptible to oxidation due to its higher fat content. A good source of polyunsaturated fatty acids is duck flesh. (S.Biswas *et al* 2019)

1.2 The Objectives of the Study

The objectives of this study are following below:

1. To make gyoza more easily available by making it halal and Gluten-Free
2. To introduce a new way to eat gyoza and to identify the health benefits.