

# CHAPTER I

## INTRODUCTION

### 1.1 Background Of Study

Durian is the name of a tropical plant originating from the Southeast Asian region, especially from the forests of Sumatra, Kalimantan and Malaysia, whose flesh is edible. Durian fruit in Latin is called *Durio zibenthinus Murr.*

Apart from the edible fruit, it turns out that durian seeds can also be consumed and contain good benefits for health so that it is possible to process them into food products based on flour. Based on research before, the content of starch, minerals and fiber in durian seed flour is as follows Carbohydrate 12.96%, Protein 14.17%, Fat 8.49%, Fiber 18.59%, Moisture content 6.60%, Magnesium (Mg) 1,751.30 ppm, Potassium (K) 9117.86 ppm and Sodium (N) 18.07 ppm (Nuriana, W., 2010). Durian seed processing products include durian seed chips, durian seed pulp and durian seed flour.

Durian seeds are part of the durian fruit which contains vitamins. In addition, the properties contained in durian seeds are not in doubt. One of the vitamins contained in durian seeds is vitamin B. Durian seeds can be consumed by everyone because they can prevent hypertension, maintain the immune system, reduce the risk of heart disease. The reason for using durian seeds is because they are a waste product that people throw away after eating the flesh.

People do not realize that durian seeds can be processed into various kinds of food preparations. It took by turning it into powder for easy use. To make it into powder, the drying method is used. First, the durian seeds are washed and then dried. If so, be given yeast and then fermented for 3 days. After being fermented, the durian seeds are dried in the sun. After drying, the durian seeds are cut into pieces and then blended into a powder, dried, then set aside or put in a jar until ready for use.

Surabi is a traditional market snack originating from Indonesia. The ingredients used to make surabi are rice flour, vanilla, sugar, pandan, salt and

coconut milk. The cooking process uses a small skillet or clay and is grilled over charcoal. This cake has a soft texture and sweet taste. Based on previous studies, durian seed flour has been used as a basic ingredient for making snacks such as donuts (Kamaruddin, M., Ma'ruf, N., Ningsih, S., Marzuki, I., 2019), wingko babat (Lazuardi, M.E., Eviana, N., 2019) dan cookies (Sugeng, N.W., Mayasari, I., Ratnanigtyas, H., 2021).

In this project, researchers were interested in utilizing durian seed flour as a substitute for surabi products as a new improvement product called Suradian. The research focuses on process how to produce durian seeds become durian seed flour, how to make a good quality of suradian, financial analysis and the panelists acceptance of Surabian products with durian seed flour substitution.

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

The purposes of this project are:

1. How to produce durian seeds become durian seed flour?
2. How to make an innovation product with durian seed flour called Suradian?
3. How to identify and analyze the nutrition fact and health benefit of their suradian product before selling the product to costumer?
4. How financial analysis of Suradian?
5. How the acceptance of Surabian by panelists?