

CHAPTER I

INTRODUCTION

1.1 Background of The Study

Indonesia is an archipelagic country that is rich in natural resources, including livestock. Business in the livestock sector today is one of the community's economic strengths. Therefore, various efforts made by the government such as counseling and assistance in the form of funds given to the community continue to be made in order to increase the quality and quantity in the livestock sector. Because it is from the world of animal husbandry that most of Indonesia's population depend for their livelihood. With a population that is increasing every year, the need for food is increasing so that it becomes an absolute necessity for everyone. One of them is the need for meat which continues to increase.

Meat is one of the highly nutritious food ingredients that is very beneficial for humans, especially as a source of animal protein needed by the body. Its nutritional content is easily digested and absorbed by the body. Consumption of meat and its products has increased from year to year. The way to make meat more resistant to damage and able to maintain nutritional quality and have a more attractive appearance is to make a processed product. One form of traditional processed meat products in Indonesia is beef jerky which is widely produced and consumed by various levels of society. Various types of meat can be processed into jerky such as beef, chicken, fish and other livestock. However, beef jerky that is commonly found in the market is beef jerky.

Tofu skin grows well in our country. According to the World Health Organization (WHO), tofu skin still ranks highest as the most widely used traditional medicine in the world (Lukito, 2019). In addition, according to Afrila's research (2020), ginger contains a number of phenol compounds which have antioxidant properties that can protect jerky from damage and increase the tenderness and water activity (Aw) of jerky. Therefore, tofu skin was added to produce better quality beef jerky

The physical characteristics of beef jerky are strongly influenced by temperature and drying time, because the drying process will change the water

content, water activity and chemical composition, so it is necessary to know the best drying method. The drying method greatly affects the end result of the quality of the beef jerky produced. There are two drying processes in making jerky known to the public, namely drying with the help of sunlight and drying with the help of an oven. Drying using sunlight is usually done on a household scale, while the oven method is done on an industrial scale. The two methods have their respective advantages and disadvantages in producing beef jerky. In general, in the processing of beef jerky, the oven is known as the newest or modern dryer.

Drying jerky using an oven is used if the weather does not allow drying in the sun. But besides that, the oven can be used as a means of heating beef jerky so that it becomes ready to eat. The drying temperature using an oven is different from the temperature of heating jerky in an oven, where the drying temperature is 60°C - 66°C for 8 - 11 hours, while the temperature for heating jerky with an oven reaches 135°C for 10 minutes (Mason et al., 2021). Deputy Minister of Research and Technology (2020), states that drying ground beef jerky using an oven is carried out at a temperature of 50°C - 60°C for 4-6 hours.

Oven drying makes it possible to produce good product quality because we can adjust the temperature and drying time, in contrast to the sun drying method which has many drawbacks. Drying jerky has an effect on the tenderness and water holding capacity, so that in the process of drying jerky using an oven it is necessary to pay attention to the length of time it is baked.

1.2 The Objective of The Study

The objectives of this study are following below:

1. In order to follow the global trend and due to increasing demand on foods, the study aims to create instan vegan beef jerky from local resources, which are tofu skin.
2. To preserve vegan beef jerky as local food, the substitute of orginal beef to tofu skin with drying method might enhance the opportunity for vegan beef jerky to be accepted by more people, especially those with a drying method.
3. To be marketed internationally, vegan beef jerky can be a new alternative recipe to utilize tofu skin with drying method.