



Teaching of the Production and Acceptance Analysis of Instant Urap Seasoning in the Vocational School

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ABSTRACTS

Urap is one of the salads or side dishes of Indonesian vegetables originating from the island of Java with the basic ingredients of half-old grated coconut and seasoned then mixed with vegetables with a spicy, savory, and fresh taste. In general, the urap seasoning does not last long after being mixed with vegetables. It will quickly go stale. Instant urap seasoning is a solution to go stale quickly, besides being durable, it can be used practically. The purpose of this study was to teach how to make instant urap seasoning and determine the public's acceptance. The method is the experimental method, involving 35 people consisting of 4 expert panelists, 9 trained panelists, and 22 untrained panelists. The instruments were hedonic test sheets and organoleptic test sheets. The results showed that The addition of coriander and lime juice affected the taste and aroma of the family recipe instant ointment. Thus, it made the aroma and taste of the family recipe instant ointment more fragrant and savory. The difference in the addition of palm sugar also affects the color difference between the two instant urap spices. The effect of the comparison of chili types has an impact on the flavors. The family recipe instant urap seasoning product is well received by the public.

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1. INTRODUCTION

Advances in technology are one proof of human civilization is growing. Over time, technological advances have become complex human needs that make human life activities more developed, advanced, easy, comfortable, and dynamic. These technological developments have penetrated various aspects of human life, including in the food sector, starting from seeding, cultivation, processing, packaging, and storage (Kranzberg, 1986). The impact of food technology that spoils consumers is the emergence of an attitude of pragmatism that wants everything to be fast, efficient, and practical in storage, preparation, and consumption. Increasing technology creates various kinds of instant products, one of which is instant spices. Instant products that are spread on the market do not just appear out of nowhere but are created because of the increasing consumer demand for these products. Therefore, instant products are in great demand at this time because the workmanship is easy and does not require much time. Many instant seasoning products are spread on the market and are easy to find both in the form of pasta and dry form, for example, curry spices are now widely available, both dry and paste, then Soto seasoning, rendang seasoning, fried rice seasoning, fish and fried chicken seasonings, and so forth.

Cooking spices are defined as a mixture consisting of one or several spices that are given to food in the processing or storage process. Meanwhile, instant seasoning is a mixture of various spices with a certain composition and can be directly used as a cooking spice for certain dishes (Elizabeth et al., 2017). In the above understanding, it can be concluded that instant spices are spices that can be mixed directly into cooking without having to have a manufacturing process first. There are two types of instant spices, namely, instant spices in the form of pasta and dry instant spices.

One of the Indonesian side dishes is urap which is a side dish of vegetables (Septiani et al., 2017). Urap is one of the salads or side dishes of Indonesian vegetables originating from the island of Java with the basic ingredients of grated half-old coconut and seasoned then mixed with vegetables with a spicy, savory, and fresh taste. In Javanese custom, urap is usually a mandatory dish in Javanese tumpeng and is usually served with yellow rice. Along with the movement and development of the population, urap has developed in accordance with the adaptation of the surrounding environment. Urap is not only popular in Java but has spread throughout Indonesia according to the circumstances of the surrounding population. Bali also has a dish similar to urap called "lawar". However, lawar itself uses pork meat and blood in its manufacture. In addition, there is also "trancam" which is a dish similar to urap. Trancam itself is made from raw vegetables mixed with grated coconut that has been seasoned.

In making the urap seasoning, the main ingredient other than the spices used is half-old coconut meat, besides that there are spices that are added according to the type of urap to be made, for example in the yellow urap seasoning using onion, garlic, cayenne pepper, kencur, and turmeric. White urap seasoning uses shallots, garlic, kencur, and shrimp paste. While the red urap seasoning uses additional red chilies, cayenne pepper, garlic, shrimp paste, and brown sugar. In general, the urap seasoning does not last long after being mixed with vegetables, it will quickly go stale. The cause of urap being quickly stale is because coconut contains high fat and grated coconut also contains high water content so that it is easy for microbes to grow. Urap is very popular, but the process of making urap, especially the urap seasoning, takes time because the main ingredient for making it, namely coconut, doesn't last long. Therefore, it is required to make urap seasoning that can be stored longer and can be used practically by only mixing it with boiled vegetables. The urap seasoning which will be an experiment or research will be done by drying or roasting techniques and seeing the

acceptability of the instant urap seasoning which will be made as a development experiment. So it will get a better taste, color, texture, and shelf life than the usual urap spices. In the manufacture of this instant urap seasoning, the recipe references are 10 red urap spices which will be analyzed, besides that, red urap is a common urap seasoning used by people every day. Acceptance test aims to determine a person's assessment of a product related to the nature or quality of the material that causes consumers to like the product. Acceptance of food is acceptance of the food served can be accepted by consumers, the benchmark for the success of food administration is that the food served is acceptable and the food is consumed without leaving food residue. Self-acceptance as a measure of consumer satisfaction.

Organoleptic assessment is used to assess food (Hill & Glew, 1973). An organoleptic assessment requires panels, both individuals and groups, to assess the quality and nature of objects from subjective impressions. People who are members of the panel are called panelists. There are several kinds of panels, such as; (1) individual tasting panels, (2) limited tasting panels, (3) trained panels, (4) untrained panels, (5) moderately trained panels, (6) consumer panels. Organoleptic is a test based on the sensing process. Sensing means a physio-psychological process, namely awareness of the introduction of the senses to the nature of objects because of the stimulation of the senses of the object. Awareness of impressions and attitudes to stimuli is a psychological reaction or subjective reaction. It is called a subjective assessment because the results of the assessment are determined by the actors who carry out the assessment.

2. METHODS

The research design used is a quantitative descriptive approach with experimental methods. The quantitative approach is a structured and careful problem-solving method. Quantitative research uses formal, standard, and measuring instruments. The research that the author will do is that the author will compare and accept the 2 recipes of red urap seasoning, namely red urap spice from the analysis of 10 recipes and red urap seasoning from the author's family recipe. The initial stage that the author will do is analyze 10 red urap spices then the results will be compared again with the red urap spice recipe from the author's family, then make fresh urap seasoning from the two recipes, after that it is done again making instant seasoning from 2 recipes After getting the results of the instant seasoning from the two products, the author will test the acceptability of the product to the panelists who have been determined. The following are the findings obtained by us based on the results of research obtained from expert panelists, trained panelists, and untrained panelists. We conducted data collection during April 2021 carried out directly.

3. RESULTS AND DISCUSSION

3.1. Recipe Analysis

In this study, the product that will be developed by the author is to replace the technique in making the urap seasoning, which is more durable and practical in its use. Development is carried out in several stages. After the first stage was carried out, the second stage was to analyze the recipe by looking for 10 different red urap recipes from various sources to get a standard recipe. After obtaining 10 recipes, they are translated in the form of a percentage of the number of recipes that use these ingredients. Then the standard recipe obtained from the analysis is obtained from the ingredients used in the recipe with a percentage of 50% or

more (**Table 1**). From the results of the analysis of 10 recipes, it was found that the basic ingredients for making urap seasoning are half-old coconut, curly red chili, large red chili, red cayenne pepper, onion, garlic, kencur, lime leaves, shrimp paste, salt, brown sugar, and sugar.

3.2. Making Instant Urap Seasoning

At this stage, the instant urap seasoning will be made from the two recipes that have been obtained and the comparison of the two urap spices will be analyzed. **Table 2** is the starting recipe and **Table 3** is the family recipe. Results are shown in **Figure 1**.

From the results of the urap seasoning that has gone through the drying process, there are differences in the color of the two urap recipes, this is due to the difference in the ingredients and also the effect of additional spices on the ingredients in each of the instant urap spices. In the urap seasoning, the results of the analysis of 10 recipes are lighter in color because the use of brown sugar is different from the standard recipe urap seasoning. The standard recipe urap seasoning has a slightly dark and brownish color, while the urap seasoning from the analysis of 10 recipes has lighter color.

Table 1. Comparison starting recipe and family recipe.

Ingredients	Starting Recipe	Family Recipe
Half old grated coconut	√	√
Curly red chili	√	√
Red chili	√	-
Green chili	-	√
Aromatic ginger	√	√
Coriander	-	√
Lime leaves	√	√
Shrimp paste	√	√
Lime water	-	√
Salt	√	√
Palm sugar	√	√
Sugar	√	-

Table 2. Starting recipe for urap

Ingredients	Qty (g)	
	Starting recipe	Family instant recipe
Half old grated coconut	250	250
Curly red chili	40	30
Red chili	7	-
Green chili	-	3
Garlic	10	10
Shallot	15	15
Aromatic ginger	2	2
Lime leaves	2	2
Shrimp paste	3	3
Salt	8	8
Palm sugar	5	10
Sugar	5	-
Coriander	-	5



Figure 1. Appearance of the starting recipe (a) and family recipe (b).

3.3. Comparison of instant urap spices recipe

The following will be compared between the two recipes for urap spices that will be tested. The purpose of this comparison is to find out the difference between the two urap spices. The starting recipe uses red cayenne pepper and granulated sugar. The family recipe uses green cayenne pepper and palm sugar. In addition, there are coriander and lime juice used in family recipes but it is not used in starting recipes (see **Tables 1 and 2**).

3.4. Research Discussion

The hedonic test was carried out by not telling the panelists between the two recipes being tested. The following are the results of the hedonic test conducted on 35 panelists, namely, expert, trained and untrained panelists. Conclusions can be drawn based on the appearance of color, aroma, taste, and texture as follows:

- (i) Color. In the color, 80.18% of the panelists liked the color of the family recipe instant urap while 78.38% of the panelists liked the color in the initial recipe. This is because the color in the family recipe urap instant seasoning has a brownish color according to the addition of palm sugar and because the roasting process changes the color of the family recipe instant ointment.
- (ii) Scent. In terms of aroma, 80.18% of the panelists liked the aroma of the family recipe instant ointment and 68.47% of the panelists liked the color of the initial recipe. This is because in the family recipe instant ointment, there is the addition of coriander which adds to the aroma of the family recipe instant ointment.
- (iii) Flavor. In terms of taste, 69.37% of the panelists liked the taste of the family recipe instant urap and 62.16% of the panelists liked the initial recipe. This is due to differences in the addition of ingredients that cause the taste of the family recipe instant urap to be richer in taste. The panelists also stated that the taste of the initial recipe for instant urap was spicier than the family recipe, this was due to the different types of cayenne pepper used and the different amounts of chilies.
- (iv) Texture. On the texture, 81.98% of the panelists preferred the texture of the family recipe instant urap, while 71.17% of the panelists liked the texture of the initial recipe. Panelists stated that the texture of the family recipe of instant urap seasoning was crispier than the original recipe.
- (v) Summary. The conclusion from the overall hedonic test is that the family recipe of instant urap seasoning is preferred by the panelists so it can be concluded that the family recipe of instant urap seasoning is acceptable in the community.

Several recommendations are:

- (i) It is necessary to analyze the shelf life of instant urap seasoning.
- (ii) It is necessary to research the packaging used to store instant urap seasoning so that it lasts longer.
- (iii) It is necessary to do further research on instant urap seasoning to produce one that is in accordance with the standard urap seasoning.

4. CONCLUSION

Based on the results of the research that has been done, the following conclusions can be written:

1. The addition of coriander and lime juice affects the taste and aroma of the family recipe instant ointment so that it makes the aroma and taste of the family recipe instant ointment more fragrant and savory. In addition, the difference in the addition of palm sugar also affects the color difference between the two instant urap spices, which can be seen from the family recipe's instant urap seasoning, which is darker than the initial recipe. Then the effect of the comparison of chili and also the type of chili has a big effect on the two flavors of instant urap seasoning.
2. The family recipe instant urap seasoning product is well received by the public because based on the hedonic test results, the family recipe instant urap seasoning product is preferred by the panelists over the initial recipe instant urap seasoning.

6. AUTHORS' NOTE

The authors declare that there is no conflict of interest regarding the publication of this article. The authors confirmed that the paper was free of plagiarism.

7. REFERENCES

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