

Conference Paper

Development of Manyung Fruit Fish Process in Gang Dolly Surabaya

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Abstract

Counseling and training of the Abdimas Program is an application of research results to make various fish products based on fish as an alternative high nutritious food products and a chance to be developed in Gang Dolly residents Surabaya to increase revenue.

The method used in facilitating the improvement of fish processing skills in the area of Gang Dolly Surabaya is to conduct training with training methods are: lecture method, practice method and advisory methods for the sustainability of business activities and marketing results.

The existing objective condition is that the low productivity of fishery producers produced during this time is more due to the weakness of human resources in the field of management, less professional organization, lack of mastery of processing technology and weak information and marketing, and the low quality of entrepreneurship from business actors. For this purpose, the training was conducted by the mothers of Putat Jaya (Gang Dolly) residents in making crackers from Manyung fish.

In the field of economy or business, fish manyung is an economical fish that is important as a consumption fish that can be used as a money-producing material. Compared with the tengiri fish that are widely used as fish crackers, manyung fish is more promising to make money because the price of manyung fish is relatively cheaper than fish tengiri. And certainly the protein content in manyung fish is very high.

Keywords: cracker, Gang Dolly, food, lotung, nutrition, protein

INTRODUCTION

Dolly's name is derived from the name of Dolly Van De Mart, a Dutch-born woman who first opened a guesthouse with a prime customer segment of Dutch troops serving in Indonesia and is the largest prostitution site in Southeast Asia.

Actually the so-called Gang Dolly is not the alley as the name suggests but a highway named Putat Jaya. Administratively, the Putat Jaya urban village, Sawahan sub-district, Surabaya municipality. Its location is "strategic" in the middle of the city of Surabaya.

This time is very different from the condition 20 months ago. Since the City Government of Surabaya closed Dolly localization, everything changed function. The real step of Surabaya City Government to change the face of Dolly Gang is to buy some (about 13) property assets. Properties that have been purchased, then changed to serve as a container for community empowerment Gang Dolly. Since it was purchased by the Surabaya City Government a year ago, the totally revamped six-storey building has changed its functionality. The 1st floor,

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which used to be an aquarium or display space of "workers", is now a place for computer courses, while the space above that is in the finishing stage is projected for productive vocational training places (Small and Medium Enterprises) for the community. Barbara guesthouse as the largest guesthouse there is now a center of small and medium enterprises (SMEs) footwear manufacturing. In this area grow small home industry in the form of processed food products (Priyono, *et al.*, 2010).

Universitas Pembangunan Nasional "Veteran" Surabaya, East Java, Indonesia generates much research and community service. It would be nice if Universitas Pembangunan Nasional "Veteran" Surabaya, East Java, Indonesia contribute to the conservation of human resources in the area of Gang Dolly. Therefore, in this *Abdimas* Program we will contribute the giving of training and application training from the result of the research to make various fish product based on fish as an alternative of high nutritious food product and opportunity to be developed in Gang Dolly to increase income.

The purpose of the activity is: 1) To provide new fish based alternative product as an opportunity to increase family income, 2) Produce more varieties of cracker product so that the result can increase sales, 3) Increasing the marketing of fish and fishery products, 4) Adding skill of Gang Dolly and 5) Participate in contributing to improving community insight and building the nation's generation, especially in Surabaya.

In the processing of fishery products will certainly experience some changes in physical and chemical properties that will ultimately affect the assessment of the community, where the quality of food is to determine whether the food is favored or not. In general, food processors will always try to produce good quality products.

The issue of human resource development and productivity is complicated as most micro-enterprises are poorly facilitated with access to information, markets, technology and other business support factors. Therefore, it is necessary to provide counseling and training in the form of affirmative action, that there is a bridge to the transfer of information and technology (Bengen, 2002).

METHODS

The method used in facilitating the Improvement of fish processing skill in Gang Dolly Area Surabaya is by conducting training with the training method are:

- a. Lecture method is the basic theory in the processing of food products made from raw fish into products that are durable, safe, high nutritional value and acceptable to the community at large and have added value economically.
- b. Practice method is to provide training emphasized on the skills of people in the processing of various products from fish, such as: lotung fish crackers. This training prioritizes the active participation of the participants.
- c. Advisory methods for the sustainability of business activities and the marketing of results.

RESULT AND DISCUSSION

One of the fish that lives in the waters of Indonesia is the fish manyung (*Arius thalassinus*). Big fish live in two habitats. At first these fish live in fresh water and then go to the waters of estuari to spawn, to further live in the high seas. Manyung fish can be used as a source of animal protein that is safe, because the nutrient content found in manyung fish is high. High protein content in this manyung fish, provides the greatest benefit for humans to health and prevent from diseases such as: heart, stroke, and cholesterol. This fish oil contains Omega-3 which is very useful for human body because it contains low cholesterol fat, so if consuming this fish in large quantities will not cause excess cholesterol.

Various processed fish-based ingredients include salted fish called jambal roti, the term "jambal roti" arises because of salted hasung fish that has been fried in a fragile texture such as the fragility of toast. Another potential contained in this fish is can be used as a snack or dish for food supplement dishes of all types of food,

for example: crackers. Crackers are basically divided into two type namely fine crackers and crude crackers. Rough crackers are made only from starch ingredients added with spices, while fine crackers are added with protein-like ingredients such as fish as additives. Tapioca crackers have a low protein content. This is because the protein content of raw materials used (tapioca flour) is low. Addition of fish, shrimp flour and other protein sources in the cracker dough is expected to increase the protein content of the resulting crackers (Harahab, 2009).

In the field of economy or business, fish manyung is an economical fish that is important as a consumption fish that can be used as a money-producing material. Compared with the tengiri fish that are widely used as fish crackers, manyung fish is more promising to make money because the price of manyung fish is relatively cheaper than tengiri fish. And certainly the protein content in manyung fish is very high. The existing objective condition is that the low productivity of fishery producers produced during this time is more due to the weakness of human resources in the field of management, less professional organization, lack of mastery of processing technology and weak information and marketing, and the low quality of entrepreneurship from business actors. For this purpose, the training was conducted by the mothers of Putat Jaya (Gang Dolly) residents in making crackers from Manyung fish.

Abdimas program has been able to provide encouragement to the community to be able to compete in building the village and able to self-support in their own village. The hope of this Abdimas result prioritizes the potential possessed by each region so as to raise the income of the local community. Through the program of Science and Technology for the Community of Dolly area, Surabaya will be given transfer of knowledge of processing technology and equipment, it is expected to contribute energy and thought to increase the participation of farmer groups and fish processing entrepreneurs in improving productivity, innovative, hygienic and safe to the products produced.



Figure 1. Training of milkfish production; and various of the milkfish products

CONCLUSION

Gang Dolly residents are able to develop/improve their own potential and skill through processed crackers based on lotung fish, so it can increase the income of Gang Dolly residents and is expected to improve people's insight and build better generation of nation in Gang Dolly area especially and in Surabaya area generally.

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