

CHAPTER I

INTRODUCTION

1.1 Background

Sweet potato (*Ipomoea batatas* L.) is a kind of tropical fruit. It is tuberous and has sweet taste. According to Free dictionary (Free dictionary.com), sweet potato is a tropical vine having white or violet funnel-shaped flowers and cultivated for its fleshy tuberous root.

There are three types of sweet potatoes; white, yellow and purple. Among the three types, the purple sweet potato has the highest levels of anthocyanin. Anthocyanin is a water soluble pigment, available on fruits and vegetable. It is a powerful antioxidant to protect our body from some medical problem such as cancer and blood vessels. According to Suprpto (2003:1), purple sweet potato contains the most complete antioxidant compounds. It is rich of vitamin A. Every 100 gram of purple sweet potato contains 7,700 mg vitamin A. In addition, this tuberous root is also abundant of vitamin B6. White sweet potato has vitamin A which is reached 6,600 mg per 100 gram, Beta Carotene (260 MGk, SI 869), Vitamin C (2,868 mg/100 gr), and Anthocyanin (00.6 mg/100 gr). While yellow sweet potato has Beta carotene (2900 MGk, SI 9675), Vitamin C (29.22 mg or 100 gr), and Anthocyanin (4.56 mg or 100 gr).

Sweet potato has been recognized as ketela rambat in java since 1610. It was introduced by Portuguese and spreaded to Eastern Indonesia by Spanish. This tuberous root has several names in Indonesia such as ubi jawa in Western Sumatra, setilo in Lampung and kesela in Bali. Generally sweet potato is consumed in simple menu; fried, steam or kolak.

In Indonesia especially Palembang, the capital city of South Sumatra Province. It is easy to find sweet potato, such as in the modern and traditional markets. Modern markets are like Hypermart Palembang Square (*PS*) and Carrefour Palembang Indah Mall (*PIM*). The traditional markets are like 16 Ilir market and 26 Ilir market. In the traditional and modern market sweet

potato can be found with good quality and fresh easily. As in the 16 Ilir market, sweet potato sold at a price of 8,000/kg, the price can be reached by any person. Easily affordable price is what usually exploited by entrepreneurs who want to earn huge profits without big capital but can create innovative new variants.

Since the easiness, low price and nutrient content of sweet potato, this tuberous is often utilized as additional and raw materials of food innovation. There are many new menus such as sweet potato rice. Sweet potato satay, sweet potato burger, sweet potato ice cream, sweet potato brownies, sweet potato pie, offered in restaurants and patisseries.

The starches content of purple sweet potato makes it easy to mix with other food ingredients, such as appetizer, main course and dessert ingredients. Pizza is famous main course from Italy. This is a kind of flat bread consisting of crust and topping. There are many variants of pizza with different topping such as skinny club; creamy garlic parmesan sauce, grilled chicken, slow-roasted ham, diced Roma tomatoes and fresh spinach, toasted Asiago on the crust edge and then there is skinny beach; premium crushed tomato sauce with grilled chicken, fresh red onions, Peruvian cherry peppers and fresh spinach. There are also several innovations of pizza such as roman-style pizza and Neapolitan-style pizza. These styles refer to the crust. Pizza is not always served circular. There are square pizza, heart-shaped pizza and rolled pizza. Since there is not any sweet potato pizza or pizza made of purple sweet potato. Moreover, to utilize the potential of sweet potato, the writer interested to create a new variant pizza by using purple sweet potato as additional ingredients in relation with writing this final report.

1.2 Problem limitation

In this report, writer wants to discuss about how to make pizza dough with the addition of purple sweet potato into raw materials. The writer wants to know whether purple sweet potatoes can be used in pizza dough or not and

moreover, the writer wants to know the composition of ingredients in making pizza dough process.

1.3 Research Hypothesis

The hypotheses of the study are as the following:

1. There is no significant influence of purple sweet potato addition in pizza dough toward taste, texture, aroma and the appearance?
2. There is significant influence of purple sweet potato addition in pizza dough toward taste, texture, aroma and the appearance?

1.4 Purpose and Benefit

1.4.1 Purpose

1. The purpose of this final report is to know the influence of purple sweet potato on making pizza process.

1.4.2 Benefit

The benefits of this final report are:

1. Writer

- To give the knowledge about the use of purple sweet potato as an ingredient in making pizza dough and to practice good writing skill.

2. Pizza Lovers

- To introduce the new variant of pizza.

3. Students of English Department

- To give information about the steps of pizza dough making process. In this case is the step of pizza making using purple sweet potato.
- To give guidelines how to make pizza.