

## **Making Jey-Si (Jelly Siwalan) as A Siwalan Fruit Processing Innovation (In The Wife Group of Siwalan Traders in Panyuran Tuban)**

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### **Abstract**

Tuban Regency, especially the Panyuran area, is the enormous Palm (Siwalan) fruit producer in Tuban. However, Siwalan fruit is less popular because it rots quickly and how to consume it is difficult. For this reason, innovation is developed and introduces to the public how to consume Siwalan fruit which is practical and in demand, one of which is by processing it into jelly candy. With this innovation, food security can last approximately one month without preservatives. This siwalan jelly candy is made with natural ingredients and attractive colours to increase the interest in public consumption, especially children, which has an impact on creating business opportunities to improve the community's economy.

**Keywords:** Siwalan, Innovation, Jelly Candy

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### **Introduction**

Siwan fruit is a delicious and healthy fruit even without processing. Still, siwalan fruit is less popular as a souvenir because of its perishable fruit, perishable packaging, and problematic consumption. The Jey-Si product is one solution to the problems that arise in the community/partners related to processing Siwalan fruit, which is less durable; with this innovation, this food security can last for approximately one month without preservatives. This Jey-Si product will become a local product typical of Tuban, which is visited by many tourists from outside the region every day. So that Jey-Si is expected to be used as one of the typical souvenirs of the city of Tuban to increase public consumption interest in Siwalan fruit, also with the hope of increasing business opportunities that have an impact on improving the community's economy. Jey-Si is made with attractive colours, so it is hoped that Jey-Si can attract children in particular.

The content of vitamins and pure sugar in siwalan fruit is safe for children and the general public.

### **Methods**

The method used is the method of discussion and direct practice (learning by doing). The use of this method is expected to improve partners' understanding and skills related to the technique of making Jelly Siwalan.

In realising community service, tools and materials are prepared by the proposing team and assisted by partners. After all the tools and materials have been designed thoroughly, the next step is to practice making Palm Jelly (*Jelly Siwalan*). The steps for making Film Jelly (*Jelly Siwalan*) are as follows:

Making process:

a. Preparation stage, consisting of:

1. Preparation of tools

The equipment used in making Film Jelly (*Jelly Siwalan*) is: pan, measuring cup, blender, stirrer, mould.



## 2. Material preparation

You are determining the type of material and selecting ingredients based on the correct criteria. The fruit used is siwalan that is not rotten. The thickener used is jelly powder. The sugar used is granulated sugar crystalline and white if you want the jelly to be white, not brownish. While the flour sugar used is smooth and white.

### b. The implementation stage consists of:

#### 1. Making Fruit jelly,

Siwan Peeled the skin first to leave a white part of the meat. Siwan meat is then crushed in a blender until smooth or according to taste.

#### 2. Cook Siwalan Jelly

The crushed Siwalan and cook it in the pan. Add water, sugar to taste and jelly powder according to the dose. Stir until it boils.

#### 3. Pouring into the mould

The jelly dough that has formed a gel is poured into the mould.

#### 4. Cooling

Cooling is done by leaving the dough in the mould, not hot and already chewy, so that during the cutting process, the jelly is not crushed.

#### 5. Cutting / Printing

After the jelly has cooled, it is done cutting (if the jelly is placed in a large pan) or removing it from the mould (if using a mould).

#### 6. Drying

After cutting or removing it from the mould, the siwalan jelly (*Jelly Siwalan*) is then dried in the sun for about three days until the outside of the siwalan jelly (*Jelly Siwalan*) is dry. This serves to remove the moisture content in the jelly so that the jelly can last a long time even without using preservatives.

### c. Packaging Stage

Dry jelly candy, packed in transparent plastic and tightly closed or pressed so that no air enters. Siwan Jelly (*Jelly Siwalan*) is ready to be marketed.

### d. Monitoring Stage

After making Siwalan Jelly (*Jelly Siwalan*) for about three days, monitoring is carried out whether the jelly previously made is completely dry or not and then the packaging process is carried out. To determine the success of this activity, it is necessary to evaluate partners. Activity evaluation includes understanding and ability in making Siwalan Jelly (*Jelly Siwalan*). In addition, periodic monitoring will be carried out so that this program will continue.



**Figure 1.** Community Involvement in the Process of Making Jey-Si

## Result and Discussion

After the training on making Siwalan Jelly (*Jelly Siwalan*), most people are interested in making their own Siwalan Jelly (*Jelly Siwalan*) at home, both for marketing and consumption. Namely, 65% want to be marketed, and 35% want to be consumed alone. And the response from the head of the local area wanted to do retraining with innovations in the processing of natural resources produced in the area, especially Siwalan Fruit (*Jelly Siwalan*).

The inhibiting factor of the process of making this Siwalan Jelly (*Jelly Siwalan*) is the weather. This is because, in the drying process, jelly needs natural heat from the sun. So if the weather is cloudy or rainy, it will extend the time in the jelly drying process. So that it will affect the resistance of the jelly, the jelly will be stale or slimy if the jelly is wet for too long (the water content does not decrease).



**Figure 2.** Packaged Jey-Si Products

### Conclusions

The advantage of this innovative processing of Siwalan Fruit (*Jelly Siwalan*) into dried siwalan jelly candy is that many children like the taste and texture that is similar to jelly candy on the market. And the response from some immigrants also really liked this siwalan jelly candy because of its practicality and long durability so that it is easy to carry as souvenirs.

However, the weakness in the process of making this siwalan jelly candy is that it is very dependent on the weather. This is because, in the drying process, jelly needs natural heat from the sun. So if the weather is cloudy or rainy, it will extend the time in the jelly drying process. So that it will affect the resistance of the jelly, the jelly will be stale or slimy if the jelly is wet for too long (the water content does not decrease). So that innovation

is needed so that making this siwalan jelly (*Jelly Siwalan*) remain dry but does not change the taste of the siwalan jelly candy even though the weather is cloudy or rainy.

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