

Development Results Agriculture With Make Product Processing Corn Ice Products to Increase Sale Value in Sumber Agung Village

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Abstract

Sumber Agung Village is located in the Mantup District, Lamongan Regency. The location of Sumber Agung Village is in Mantup Lamongan District, west of Sumberkerep Village, which borders Gresik and Lamongan. Sumber Agung Village consists of 3 hamlets, including: Hamlet Waru Lor, Hamlet Gempol Waru, And Hamlet Banjar Concubine. Village Source Agung has local potential from one of their agricultural products, namely corn. Corn is a food commodity strategic after paddy and become food source Alternatives that contain lots of nutrients. However, the people of Sumber Agung Village still do not have deep knowledge process as well as utilise results agriculture corn Activity training making Corn Ice products provided by Regular KKN Students at Muhammadiyah University Gresik are aimed at For public Village Source great To use can increase as well as optimizing the development of village potential with knowledge related to the creative economy of processing corn commodity agricultural products. This training was attended by 30 residents of Sumber Agung Village. This training is expected can increase Skills public in process results agriculture they are mainly corn and can create business opportunities, as well as increase people's income.

Keywords: Corn, Ice Corn, Potency Local, Economy Creative

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Introduction

Corn is material food that is very familiar in our society. However, Corn Not yet utilized in a way Maximum as raw material for snacks, cakes or dishes. Corn is relatively cheap and easy to obtain, very profitable as a raw material for menus or dishes for culinary entrepreneurship (Peter & Fisher, 1992). Corn is also a strategic food commodity after rice and is an alternative food source that contains lots of nutrition and nutrition. Corn also contains many health benefits which include maintaining heart health, maintaining eye health, preventing cancer, and preventing diabetes.

Sumber Agung Village is included in the Mantup District, Lamongan Regency. Village Which consists from 3 Hamlet it is inhabited by majority citizens who works as a farmer. The main commodities grown in Sumber Agung Village include rice, corn and sugar cane. Which are planted alternately according to the season. In the dry season the commodity planted is corn. However, there is still no processing effort for this potential agricultural product And utilization corn becomes

processed products, which can increase economic value.

In general, the problem that occurs is that there are still no efforts to process and utilize corn so that the agricultural products are sold directly. This condition is caused by a lack of knowledge And lack of information in processing And utilise results corn farming. Efforts that can be made are by making processed corn into an attractive corn ice drink product through community empowerment activities in Sumber Agung Village.

The aim of this activity is to improve the economy and creativity of the community in Village Great Source, Mantup, Lamongan in processing corn into economically valuable products. Apart from that, through this activity it is hoped that it will increase people's interest in entrepreneurship to increase income public Village Source Great.

Method

The implementation of REGULAR KKN is carried out on the end month January until the beginning of March 2023 located in the village Source Great, District Solid,

Lamongan Regency. The participants in this activity were Muhammadiyah University students Gresik And villagers. In implementing this training program, it is used a number of method Which applied, the method of this activity is:

1. Stage Preparation

- a. Observations are carried out to determine real socialization and training activities and then implement them.
- b. Evaluation of problems, in the form of determination problem Which occurs in the field and then conclusions are drawn which will be applied in the implementation of socialization and training activities.
- c. Preparation of materials, preparation and completeness of materials and equipment for carrying out training.

2. Stage Implementation

- a. Early stage activity started with socialization. Namely by providing a presentation of material about local potential And how to utilize local potential into corn ice products.
- b. Direct practice by participants after socialization and manufacturing practice ice corn Which done

by the speaker, the next stage is manufacturing practice corn ice made by participants. This is done so that the material presented can be well received by participants and can be put into practice in the future.

3. Stage Evaluation

The evaluation stage is carried out to see the level of success from the start of the activity to the end of the activity. Evaluation was carried out by interviewing several participants who attended about what the participants thought about the activities that had been carried out.

Results and Discussion

Wrong One effort For improving the economy of the Sumber Agung Village community is by giving training in processing agricultural products to make them into products that have high selling value, such as making Sweet Corn Ice. Agus, Ngatimun, & Titik (in Koswara, 2009) explain that sweet corn is a secondary crop commodity and is included in the grass family. (Gramineae) genus Zea And Zea species Mays saccharata. Corn sweet own

the characteristics of the endosperm are clear, the seed coat thin, content starch A little, on ripening time wrinkled seeds.

Making Sweet Corn Ice requires tools and materials, including the following:

Table 1. Material

Material Raw	Supporting material
Corn	Sugar
	Pandan
	Coconut cream
	Shield Vanilla
	Dye Food
	Flour Tapioca
	Flour Sago

Table 2. Tool

No	Activity	Tools that Used
1	Place Material	Basin, Glass, Jar
2	Warmup	Stove, LPG
3	Stripping	Knife
4	Tool Mixer	spoon, Ladle
5	Material Packaging	Standing Pouches
6	Receptacle Warmup	Pan
7	Material Burn	Gas

Process making Ice Sweet corn :

- a. Prepare sweet corn that has been peeled and washed clean.
- b. Then shave the corn and divide it into two.
- c. Puree some of the corn using a blender.
- d. After the corn is smooth, mix in the corn that is not mashed, then boil and add water, pandan leaves and sugar, wait until it boils.
- e. While waiting for it to boil, dissolve the sago flour and tapioca flour using a 1:1 ratio.
- f. If Already boiling pour flour solution earlier And stir Keep going also add food coloring.
- g. When it's boiling, add the coconut milk and stir briefly.
- h. Serve the corn porridge with sweetened condensed milk and UHT milk and add ice cubes to make it more delicious.
- i. Ice Corn Sweet ready to serve.

The training carried out at the Sumber Agung Village Hall on Wednesday, February 15 2023 aims to provide understanding to public that corn as Agricultural commodities are not only sold directly to collectors but corn can also be processed into product Which will influential on value sell it. In training This No just a demonstration only making corn ice but also providing training on marketing in Wa or Market Place, and also photography.

The development of community creativity generally pays less attention to distribution and consumption aspects (Dyah, & Ita, 2021). Therefore, processing agricultural products into products new can have that taste according to people's preferences, and affordable prices. Through this activity, it is hoped that the community of Sumber Agung Village, Mantup, Lamongan will have the potential to be further developed.

The community's high enthusiasm during the training indicated that the training was successful. From this training there were several residents who were interested in continuing and developing this processed sweet corn. However, sales Still done in the area around Sumber Agung Village by opening a stand in front of the house for marketing outside the product area must have legality.



Figure 1. Ice Corn Sweet Which Has been packed in a standing pouch



Figure 2. Socialization And Training on Making Sweet Corn Ice

Conclusion and Suggestion

Conclusion

Training on processing agricultural products on corn commodities in order to increase mark sell for Public in Village Sumber Agung, Mantup District, Lamongan Regency is running smoothly.

Results which in get of this training is the creation of public understanding of the importance of processing Corn commodity agricultural products, as well as increasing community income.

Residents were very enthusiastic about taking part in the corn ice making training activity as a form of reference for MSME businesses in Sumber Agung Village.

Suggestion

Through this activity, it is hoped that the community of Sumber Agung Village, Mantup, Lamongan will have the potential to be further developed.

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