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Product Development Of Kicimpring With Torch Ginger Variant As A Special Lembang Souvenir

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ABSTRACT

Torch ginger (Etlingera elatior), commonly referred to by different names across Indonesia such as kincung in North Sumatra, sambuang in West Sumatra, honje in West Java, and bongkot in Bali, has significant potential as a medicinal and nutritional plant. It contains a variety of nutrients including protein, fat, fiber, and essential minerals such as calcium, potassium, and vitamins, alongside four powerful antioxidants: phenols, polyphenols, flavonoids, and terpenoids. Torch ginger is traditionally used for health benefits such as reducing body odor, bad breath, and potentially treating cancer and tumors. This study compares the sensory evaluation of experimental kicimpring (with torch ginger) and traditional kicimpring across four aspects: aroma, taste, texture, and color. Based on the assessments of professional panelists, the experimental kicimpring was rated higher in aroma (0.67-point difference) due to the appealing fragrance of torch ginger, and in color (0.06-point difference), with both varieties having similar appearance. However, the traditional kicimpring scored better in taste (0.46-point difference) and texture (0.20-point difference). Overall, the experimental kicimpring was judged superior based on the total average of the evaluated attributes.

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1. INTRODUCTION

Different regions in Indonesia usually call the torch ginger flower by different names, people from North Sumatra usually call the torch ginger flower "kincung", in West Sumatra it is called "sambuang", in Sunda it is called "honje", and in Bali it is called "bongkot".

According to Faradiba (2021), torch ginger flowers have the potential as medicinal plants. Torch ginger flowers are believed to be able to eliminate body odor and bad breath, and even treat cancer and tumors. Due to its extraordinary nutritional content, kecombrang flowers are also believed to have antibacterial, antioxidant, and larvicidal effects. In addition, they have been used by locals in hair washing liquids and powder mixtures.

Some of the contents in torch ginger are: energy, carbohydrates, water/minerals, fat, protein, magnesium, iron, phosphorus, calcium, potassium and zinc. Based on these nutrients, it can be concluded that the health benefits of torch ginger are numerous. (Dinkes.Kab.PakpakBharat, 2016).

Nutritional content of torch ginger flowers includes protein (12.6%), Fat (18.2%), fiber (17.6%), palmitoleic acid (16.4%), linoleic acid (14.5%), and oleic acid (5.2%). In addition, torch ginger flowers also contain vitamins and minerals. Every 100 grams of torch ginger flowers contains vitamin K (1,589 mg), calcium (775 mg), manganese (327 mg), phosphorus (286 mg), sulfur (167 mg). The antioxidants contained in torch ginger flowers cannot be underestimated. There are four types of antioxidants, namely; phenols, polyphenols, flavonoids, and terpenoids (Kompas, 2021).

Based on the explanation above, the author aims to utilize torch ginger in making kecimpring. As there are still few snacks in Indonesia that use torch ginger as the main ingredient.

Kicimpring is one of the traditional snacks typical of Bandung, West Java. This cassava-based cracker has been a Sundanese snack since ancient times. Although there are currently many snacks and crackers as snacks, there is no snack with a torch ginger variant where the aroma and taste of this unique torch ginger have quite a lot of fans in Indonesia. In addition, Bandung is also known as a culinary center that is so innovative and creative in creating new culinary delights including various snacks such as crackers.

Despite the abundance of snack options, kicimpring remains popular among both Sundanese and non-Sundanese communities. Kicimpring is a traditional snack inherited from ancestors originating from Lembang, West Java and more precisely in Pagerwangi Village. The word "kicimpring" comes from Sundanese, namely cempring meaning thin, this is because kecimpring is round, flat, and thin. This thin texture is what makes kicimpring have a crunchy texture and easy to bite.

In different regions of West Java, kicimpring is known by various names. For example in Sukabumi, it is called enye-enye.

Known as a typical Bandung snack, kicimpring is widely sold in souvenir shops. However, the center of kicimpring sellers is in the West Bandung Regency area. Historically, those who processed kicimpring were native residents of Pagerwangi Village, Lembang District, West Bandung Regency. It can be said that the residents of Pagerwangi Village were the first to make kicimpring processing, in the past they saw that around their area there were lots of raw materials to be made into food. Then at that time, kicimpring was not widely sold to the public because it was not really for sale. Kicimpring craftsmen have no difficulty marketing their products. Distributors from Pasteur, Ciumbuleuit, and several areas of Bandung always come every day to buy kicimpring from Pagerwangi Village (Tya, 2022)

Cassava kicimpring contains 464 kilocalories of energy, 1.2 grams of protein, 73 grams of

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carbohydrates, 18.6 grams of fat, 82 milligrams of calcium, 52 milligrams of phosphorus, and 3.4 milligrams of iron. In addition, kicimpring also contains 0 IU of vitamin A, 0.34 milligrams of vitamin B1 and 0 milligrams of vitamin C. These results were obtained from conducting research on 100 grams of cassava kicimpring, with an edible amount of 100%.

The author chose this product to utilize local ingredients, such as torch ginger and cassava, which are cultivated by local farmers. The region's favorable soil and weather conditions support the production of these ingredients.

Kicimpring is popular for its unique taste, usually available in salty and spicy flavor variants. The author wants aims to come up with a new idea that will start with the use of torch ginger as one of the variants to be used as souvenirs for tourists in the Lembang area. It is also hoped that future research will explore other flavor variants using ingredients or other typical West Java spices to boost the product's appeal and provide additional income for local residents, considering the area's many tourist attractions.

2. LITERATUR REVIEW

2.1. Torch Ginger Flower

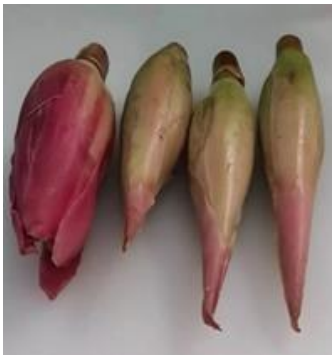

Figure 1. Torch Ginger
Source: Author's Documentation, (2024)

The torch ginger flower has the Latin name Etlingera elator jack. Torch ginger belongs to the Zingiberaceae family along with several rhizomes, such as ginger and turmeric. Various regions in Indonesia usually call torch ginger flowers by different names, people in North Sumatra usually call torch ginger flowers "kincung", in West Sumatra they are called "sambuang", in Sunda they are called "honje", and in Bali they are called "bongkot".

Some of the contents in torch ginger are: energy, carbohydrates, water/minerals, fat, protein, magnesium, iron, phosphorus, calcium, potassium and zinc. Based on these nutrients, it can be concluded that the health benefits of torch ginger are numerous. (Dinkes.Kab.PakpakBharat, 2016).

Nutritional content of torch ginger flowers includes protein (12.6%), Fat (18.2%), fiber (17.6%), palmitoleic acid (16.4%), linoleic acid (14.5%), and oleic acid (5.2%). In addition, torch ginger flowers also contain vitamins and minerals. Every 100 grams of torch ginger flowers contains vitamin K (1,589 mg), calcium (775 mg), manganese (327 mg), phosphorus (286 mg), sulfur (167 mg). The antioxidants contained in torch ginger flowers cannot be underestimated. There are four types of antioxidants, namely; phenols, polyphenols, flavonoids, and terpenoids (Kompas, 2021).

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2.2. Where the commodity grows and spreads

Based on data from BPS (Badan Pusat Statistik) Jawa Barat (2021), Data Pertanian dan Perkebunan Jawa Barat (BPS Jabar Report) torch ginger thrives in various regions across Indonesia, particularly in tropical areas at low to mid-altitudes. Here are some key regions where torch ginger grows:

a. Sumatra: In North Sumatra, torch ginger is known as asam cekala or asam patikala, particularly in the Tapanuli region. It is also widely found in West Sumatra and Riau.
b. Java: In West Java, it is called honje and is commonly used in Sundanese cuisine. Central and East Java also have torch ginger, though its presence is more limited.
c. Bali and Nusa Tenggara: In Bali, it is known as kecicang and used in many local dishes. It also grows in West and East Nusa Tenggara, where it is incorporated into regional cuisine.
d. Sulawesi: torch ginger grows in Sulawesi, especially in lowland to mid-altitude areas. In South Sulawesi, it is used in various local dishes.
e. Kalimantan: torch ginger can also be found in Kalimantan, although it is less commonly used in everyday cooking.
f. Papua: While not widely popular, torch ginger grows in some lowland areas of Papua with tropical climates.
g. Ideal Conditions for Torch Ginger Growth
h. Climate: torch ginger thrives in tropical regions with a high annual rainfall of about 1,500–4,000 mm.
i. Altitude: It grows from sea level up to 1,200 meters, but it is most productive in low to mid-altitude areas (200–600 meters).
j. Temperature: The optimal temperature range for torch ginger is between 20–30°C, with high humidity.
k. Soil: It prefers fertile, well-drained soil rich in organic matter, especially loamy or sandy-loam soil.

3. METHODS

The type of research used in this study is experimental research. Experimental research can be interpreted as a research method used to seek the effect of certain treatments on others under controlled conditions (Arikunto, S, 2016; Cuevas, R. P., et.al, 2017; Bessi, V.G., et.al, 2022; Álvarez, E., et.al, 2023; Asnawati, S.W., et.al 2024). In this study, the authors are interested in using kecombrang in making kicimpring crackers as a special gift from Bandung.

Data collection technique is a method used by researchers to collect data. This is done to obtain information that will be needed in order to achieve research objectives. As Sugiyono (2012) states "The data collection method is the most strategic step in research, because the main purpose of research is data collection". The data collection techniques that will be carried out by the author in writing this final project are:

a. Literature study

According to Somantri (2005), "Literature study is a search for sources or expert opinions on a matter related to research objectives". It can be said that literature study is an assessment of several literature sources related to the main variables or a research topic. Researchers look for references and collect information related to category shift theories by reviewing several written sources such as books, journals, research results, articles, and other sources.

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b. Observation

Observation is a research activity by making direct observations of an object, observation can be done by questionnaire, interview, or test. Success of observation as a technique in data collection is very much determined by the researcher himself, because the researcher sees and listens to the object of research and then the researcher concludes from what is observed. The researcher who gives meaning to what he observes in reality and in a natural context, is the one who asks and also sees how the relationship between one aspect and another aspect of the object he is researching (Ferdinand, A., 2019; Hsu, F.C., Scott, N., 2020; Sunarsi, D., 2021; Huda, M., et. al, 2022; Kuhn, V.R., et.al, 2023; Fisher, H., et.al, 2024; Florença, S. G.,et.al, 2024).

c. Panelist Assessment

In the data collection technique, the author will conduct an organoleptic test of the product. In the data collection method using a panelist assessment format, where the author will collect data using an assessment format or commonly called a questionnaire. "Questionnaire is a data collection technique that is carried out by giving a set of questions or written statements to respondents to answer". In this case the respondent is called a panelist, the panelist will be asked for his personal response about liking or otherwise (dislike).

1) Professional Panelists

Before filling out the questionnaire the panelist must do an organoleptic test. Organoleptic test is a way of testing using the human senses as the main tool to assess the quality of a product. Assessment using this sensory tool includes specifications such as appearance, aroma, taste, and concentration/texture as well as several other factors needed to assess the product. There are various kinds of panelists in organoleptic test assessment. Each is based on expertise in conducting organoleptic assessments. Kurniawan (2011) suggests that for simple experimental research involving experimental and control groups, the number of professional panelists should be between 10 and 20.

2) Consumer Panelist

According to Khairunnisa & Syukri Arbi (2019), the consumer panel is the marketing target of the product consisting of 30 - 100 people. This panel must be able to represent the target market based on certain groups / regions. Organoleptic quality assessment can be done in the market or door to door. The panelists who wrote themselves came from the neighborhood where they lived in the Cianjur area, including students, lecturers, and various other professions.

d. Data Analysis Technique

Data analysis in mixed methods research is closely related to the type of strategy chosen. This analysis can be based on quantitative (descriptive and inferential analysis of numbers) and qualitative (thematic description and analysis of text or images) approaches, or between these two approaches. The data analysis procedure in this research follows the process that must be carried out by the author as in other types of research which in general is to prepare the type of data to be analyzed, explore the data, analyze the data to answer research questions, display and validate the data. It's just that the data analysis technique does not have to prioritize quantitative or qualitative first. It is possible that quantitative data analysis requires deeper analysis so that qualitative data analysis is then combined at the same time, and vice versa. The data that has been obtained is analyzed using a qualitative approach. The results of the analysis sometimes provide a different picture between the data in the research and the results of the interview. The difference is then analyzed again by linking to the theory

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and opinions of experts, so that it is expected to make a positive contribution to future research. The questionnaire data in this study is quantitative and will be descriptively analyzed using percentages, following these steps outlined by Riduan: a. Calculating the respondent's score and each aspect or sub-variable. b. Compiling the score. c. Calculating the average value. d. Calculating the percentage with the formula: DP = n = N = Descriptive Percentage (%). Empirical score (Score obtained) Ideal Score for each question item to determine the type of descriptive percentage obtained by each indicator in the variable, and the descriptive percentage calculation is then interpreted into a sentence.

4. RESULTS AND DISCUSSION

4.1. Pre-experiment Results

This pre-experiment was conducted by the author as an experiment to determine the use of torch ginger flower as ingredients for making kicimpring. Experiments and observations conducted by the author are a process of collecting information data with the aim of improving, modifying or developing the product being experimented. Pre-experiments are also a benchmark for whether kicimpring with torch ginger flower are successful or not. This also determines the final quality of the product. From several experiments, failure often occurs, but the author always tries to get the best results, ensuring that all pre-experiments use the same processing method.

Table 1. Pre-Experiment

No	Picture	Description
1.	 **Figure 2.** Grating Coconut	Wash the cassava thoroughly and peel it, then grate it.
2.	 **Figure 3.** Grinding Spices	Blend all the spices until fine
3.	 **Figure 4.** Mixing The Dough	Mix the ground spices into the grated cassava.

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No	Picture	Description
4.		After the spices are mixed, add the spring onions.
	Figure 5. Inserting Spring Onions	
5.		Flatten on the pan lid
	Figure 6. Flattening Kicimpring	
6.		Heat the water until it boils then steam for approximately 2-3 minutes.
	Figure 7. Boiling Water	
7.		Once cooked, let it sit for a while
	Figure 8. Steaming Kicimpring	
8.		Dry the kicimpring until it is completely dry
	Figure 9. Drying Torch Ginger	

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No	Picture	Description
9.	 **Figure 10.** Frying Kicimpring	Fry the kicimpring until golden brown.
10.	 **Figure 11.** Kicimpring	The kicimpring is ready to be served.

Source: Author's Processed Results, 2024

Table 2. Experiment Result

No	Material	Amount	Unit	Preparation	How To Make
1.	Torch Ginger	40	g	Weigh, puree	1. Add the torch ginger into the blender
2.	Cassava	200	g	Weigh, peel, wash, grate	2. Wash the cassava thoroughly 3. Then peel the cassava until clean 4. Then grate the cassava
3.	Garlic	30	g	Peel, weigh, grind	5. After peeling, put all the spices into a blender. 6. After that blend it all the spices until smooth
4.	Red onion	30	g	Peel, weigh, grind	
5.	Chili	15	g	Weigh, puree	
6.	Leek	20	g	Weigh, slice	7. Thinly slice the leek and mix them in a bowl with grated cassava
7.	Coriander	4	g	Weigh	Mix all ingredients in a bowl then stir until evenly mixed then take a little dough and flatten it on the pan lid
8.	Salt	5	g	Weigh	

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No	Material	Amount	Unit	Preparation	How To Make
9.	Sugar	5	g	Weigh	9. Steam for about 2-3 minutes then remove then dry the kicimpring in the sun for approximately 1-2 days until dry 10. After the kicimpring dry, it is ready to be fried.

Source: Author's Processed Results, 2024

4.2. Production Cost of Making Torch Ginger Kicimpring

Production costs are costs incurred to process materials into finished products that are ready for sale. Broadly speaking, these production costs are divided into raw materials, direct labor costs and overhead costs (Sulistiani et al., 2021).

Table 3. Calculation Of Production Costs In Making Torch Ginger Kicimpring

Torch Ginger Kicimpring					
Results: 500 G					
No	Material	Qty	Unit	Price/100 g (Rp)	Price (Rp)
1	Torch Ginger	40	g	2500	1000
2	Cassava	200	g	1000	2000
3	Garlic	30	g	4000	1200
4	Red Onion	30	g	3700	1110
5	Curly Chili	15	g	6500	975
6	Leek	20	g	3000	600
7	Coriander	4	g	4700	188
8	Salt	5	g	800	40
9	Sugar	5	g	1800	90
10	Cooking Oil	200	g	1900	3800
	Total				11003

Source: Author's Processed Results, 2023

From the assessment of professional panelists and consumer panelists who have been carried out on torch ginger kicimpring, the results are obtained on each product. Below the author will explain the criteria and values that are a reference for panelists to fill out a questionnaire, both from professional panelists totaling 15 people and consumer panelists totaling 30 people.

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Table 4. Panelist Assestment Criteria

Criteria	Score
Very tasty / Very delicious / Very chewy / Very attractive	5
Tasty / Delicious / Chewy / Attractive	4
Quite tasty / Quite delicious / Quite chewy / Quite Attractive	3
Less Tasty / Less Delicious / Less Chewy / Less Attractive	2
Not tasty / not delicious / not chewy / not Attractive	1

Source: Author's Processed Results, 2023

From the data above, the author will analyze how to calculate the average answer based on the scores of the panelists and based on the predetermined values. To determine the taste of Kicimpring Kecombrang, the total score is needed through the interval of panelist assessment criteria with the calculations (Fajri, I., et al, 2020; Nabilah, G., et.al., 2022; Nadira. K.P., 2022; Nabila, S.A., et.al, 2024). The formula for the average difference in assessment is as follows:

$$I = \frac{(n1-n2)}{K}$$

Description:
K : Number of classes
I : Class interval / class length
Ni : Highest value
N2 : Lowest value
Then get the class interval as follows:

$$I = \frac{(5-1)}{5} = \frac{4}{5} = 0{,}8$$

The interval distance of the panelist criteria is 0.8. The following is a table of panelist average score criteria intervals needed to determine the final result of the total score.

Table 5. Panelist Assestment of The Product

Criteria	Interval
Very tasty / Very delicious / Very chewy / Very attractive	1,00 – 1,79
Tasty / Delicious / Chewy / Attractive	1,80 – 2,59
Quite tasty / Quite delicious / Quite chewy / Quite Attractive	2,60 – 3,39
Less Tasty / Less Delicious / Less Chewy / Less Attractive	3,40 – 4,19
Not tasty / not delicious / not chewy / not Attractive	4,20 – 5,00

Source: Author's Processed Results, 2023

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Table 6. Results of the Combined Assesment from Professional Panelists and Consumer Panelists of Torch Ginger Kicimpring (n=45)

No	Assessment Aspect	5		4		3		2		1		Total f(x)	— X	Category
		f	f(x)	F	f(x)	f	f(x)	f	f(x)	f	f(x)			
1	Aroma	19	95	17	68	9	27	0	0	0	0	190	4.22	Very Tasty
2	Taste	16	80	20	80	9	27	0	0	0	0	187	4.15	Nice
3	Texture	23	115	14	56	8	24	0	0	0	0	195	4.33	Very crispy
4	Appearance	7	35	12	48	26	78	0	0	0	0	161	3.58	Interesting
	Total	12	65	325	63	252	52	156	0	0	0	0		733

Source: Author's processed results, 2024

Information:
n : Number of samples
f : Frequency
f(x) : Frequency that has been multiplied by a value
Σf(x) : Total number of f(x) from one category
X̄ : Average value

From the data in the table above, the results of the panelists' overall assessment for torch ginger kicimpring

The experiment was conducted by 45 panelists, the values of each aspect, namely aroma, taste, texture and color, were as follows:

a. Results of aroma aspect assessment

The value of the experimental kicimpring on the aroma aspect from the sum of the assessment results of all panelists got a score of 190 points with an average value of 4.22 points. Thus, ~~for~~ the aroma assessment of the experimental kicimpring. was categorized as "very delicious."

b. Taste aspect assessment results

The value of the experimental kicimpring on the taste aspect from the sum of the assessment results of all panelists got a score of 187 points with an average value of 4.15 points. Thus, ~~for~~ the taste assessment of the experimental kicimpring. was categorized as "delicious."

c. Texture aspect assessment results

The value of the experimental kicimpring on the texture aspect from the sum of the assessment results of all panelists got a score of 195 points with an average value of 4.33 points. Thus, ~~for~~ the texture assessment of the experimental kicimpring, was categorized as "very crispy."

d. Color aspect assessment results

The value of the experimental kicimpring on the color aspect from the sum of the assessment results of all panelists got a score of 161 points with an average value of 3.58 points. Thus, the color assessment of the experimental kicimpring was categorized as "interesting."

e. Overall assessment results

The value of the experimental kicimpring on the overall aspect of the sum of the

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assessment results of all panelists got a score of 733 points with an average value of 16.29 points. Thus, the overall assessment for the experimental kicimpring was "very tasty, delicious, very crispy, and attractive."

Table 7. Results of the Combined Assesment from Professional panelists and Consumer Panelists of Comparative Kicimpring (n=45)

No	Assessment Aspects	A(5)		B(4)		C(3)		D(2)		E(1)		Total lf(x)	$\bar{X}$	Category
		f	f(x)	f	f(x)	f	f(x)	f	f(x)	f	f(x)			
1	Aroma	6	30	13	52	26	78	0	0	0	0	160	3.55	Delicious
2	Flavor	12	60	14	56	19	57	0	0	0	0	173	3.84	Nice
3	Texture	23	115	16	64	6	18	0	0	0	0	197	4.38	Very Crispy
4	Color	5	25	14	56	26	78	0	0	0	0	159	3.53	Attractive
	Total	46	230	57	228	77	231	0	0	0	0	689	15.31	

Information:
n : Number of samples
f : Frequency
f(x) : Frequency that has been multiplied by a value
Σf(x) : Total number of f(x) from one category
$\bar{X}$: Average value

From the data in the table above, the results of the panelists' overall assessment for comparative kicimpring carried out by 45 panelists, it can be seen that the values of each aspect, namely aroma, taste, texture and color are as follows:

a. Results of aroma aspect assessment

The value of the comparative kicimpring on the aroma aspect from the sum of the assessment results of all panelists got a score of 160 points with an average value of 3.55 points. Thus, for the aroma assessment of the comparative kicimpring, was categorized as "delicious."

b. Taste aspect assessment results

The value of the comparative kicimpring in the taste aspect from the sum of the assessment results of all panelists got a score of 173 points with an average value of 3.84 points. Thus, for the taste assessment of the comparative kicimpring was categorized as "delicious."

c. Texture aspect assessment results

The comparative kicimpring value in the texture aspect from the sum of the assessment results of all panelists got a score of 197 points with an average value of 4.38 points. Thus, for the texture assessment of the comparative kicimpring. was categorized as "very crispy."

d. Color aspect assessment results

The comparative kicimpring value on the color aspect from the sum of the assessment results of all panelists got a score of 159 points with an average value of 3.53 points. Thus, for the color assessment of the comparative kicimpring. was categorized as "interesting."

e. Overall assessment results

The comparative kicimpring value on the overall aspect of the sum of the assessment results of all panelists got a score of 689 points with an average value of 15.31 points. Thus, the overall assessment for the comparative kicimpring is delicious, tasty, very crispy, and attractive.

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Table 8. Comparative Results of the Average Values of Professional Panelists on Experimental Kicimpring and Comparative Kicimpring

Assessment Aspects	Experimental Kicimpring	Comparative Kicimpring
Aroma	3.93	3.26
Flavor	4.33	3.87
Texture	4.40	4.60
Color	3.46	3.40
Total Average	16.13	15.13

Source: Author's processed results, 2024

Based on the table above, the results of the comparison of the average assessments of professional panelists in terms of aroma, taste, texture and color are as follows:

a. For the aroma aspect, the average value of the experimental kicimpring was better than the comparative kicimpring, with a difference of 0.67 points. According to the panelists, the experimental kicimpring has a delicious aroma with torch ginger.
b. For the taste aspect, the average value of the comparative kicimpring was better than the experimental kicimpring, with a difference of 0.46 points. According to the panelists, the comparison kicimpring had a slightly better taste compared to the experimental kicimpring.
c. For the texture aspect, the average value of the experimental kicimpring was better than the experimental kicimpring, with a difference of 0.20 points. According to the panelists, the comparative kicimpring had a better texture compared to the experimental kicimpring.
d. For the color aspect, the average score on the experimental kicimpring was better than the comparative kicimpring, with a difference of 0.06 points. According to the panelists, the colors between the experimental kicimpring and the comparison kicimpring were almost the same.

From the results of the comparison of the average values of the professional panelists' assessment of the experimental kicimpring and the comparative kicimpring, it can be concluded that the experimental kicimpring is better than the comparative kicimpring when viewed from the total average of the assessment aspects

5. CONCLUSION

Based on the organoleptic test, the experimental kicimpring product using torch ginger has a score of 16.29 points compared to the comparison product with a score of 15.31 points. This can be seen that the experimental kicimpring product using torch ginger is accepted and liked by consumers and is worthy of being sold as a typical Lembang souvenir.

In this experiment, the author was able to determine the nutritional content of the ingredients contained in torch ginger kicimpring. Nutritional content of torch ginger flowers includes, protein (12.6%), fat (18.2%), fiber (17.6%), palmitoleic acid (16.4%), linoleic acid (14.5%), oleic acid (5.2%). In addition, torch ginger flowers also contain vitamins and minerals. Every 100 grams of torch ginger flowers contain Vitamin K (1,589 mg), calcium (775 mg), manganese (327 mg), phosphorus (286 mg), sulfur (167 mg).

The author can also determine the production cost of the experimental torch ginger

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kicimpring. The calculation of the production cost of the experimental kicimpring costs Rp. 11,003 per 500 grams and the comparative kicimpring costs Rp. 9,280 per 500 grams. It can be seen that the experimental product has a higher cost..

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