

Increasing Productivity of “Kerupuk Puli Bu Iis” in Tambakmas, Sukomoro, Magetan

Amalia Ruhana*¹, Imami Arum Tri Rahayu², Lutfi Saksono³

¹²(Fakultas Teknik, Universitas Negeri Surabaya, Indonesia)

³(Fakultas Bahasa dan Seni, Universitas Negeri Surabaya, Indonesia)

e-mail: amaliaruhana@unesa.ac.id

Abstract

“Kerupuk Puli” or commonly referred to as “LEMPENG” are one type of cracker originating from the residency of Madiun. These crackers come from rice and use garlic as a flavoring. The savory taste and crunchy texture make the number of people who consume these crackers increase. In bu Iis’ business, the most conspicuous problem is in the cutting process. Cutting this dough is a production stage that requires precision, accuracy, and hygiene. Bu Iis’ business still uses manual or human hands and a knife to cut so that the speed and accuracy of the size and cleanliness when cutting the cracker dough is not guaranteed. To overcome this problem, Bu Iis’ business must get a touch of appropriate technology in the form of a cracker dough cutting machine. The cracker cutter is done manually, in 1 minute only about 10 slices of crackers are produced. But when done using a cracker cutting machine, it can produce 30 pieces of crackers per minute. With the help of this tool, the production process for cutting cracker dough can be done faster, so as to increase the production capacity of crackers.

Keywords— *kerupuk puli, community service, dough cutting machines, Magetan.*

1. INTRODUCTION

Crackers are one of the typical Indonesian foods that are favored by the community. In general, crackers are used as a side dish or snack and are liked by all levels of society [1]. The process of making crackers in general goes through 3 preparation processes, namely making, drying and then cooking by frying or burning [2].

Kerupuk Puli or commonly referred to as *LEMPENG* are one type of cracker originating from the residency of Madiun. These crackers come from rice and use garlic as a flavoring [3]. The savory taste and crunchy texture make the number of people who consume these crackers increase [4]; [5].

Bu Iis Supriyati is one of the entrepreneurs of *kerupuk puli* in Magetan. Bu Iis sees the potential of the crackers to be developed in addition to meeting the demands of the surrounding community; they can also be made as souvenirs for the typical food of Magetan. This cracker business has good prospects. This prospect underlies Bu Iis Supriyati to establish a cracker business. The business, which was founded in 2017, continues to grow, although not too rapidly. With the help of 3 employees, this business located in Tambakmas Village, Sukomoro Magetan is able to produce 6 kg of crackers per day.

Bu Iis crackers are quite popular in Sukomoro, Magetan because they are delicious and tasty. One of the important factors in the production of crackers is the dough. A good dough will produce delicious crackers, but even so, Bu Iis’ business is not without problems. The most glaring problem is in the cutting process at figure 1. Cutting this dough is a production stage that requires precision, accuracy, and hygiene. Unfortunately, Bu Iis still uses manual methods or human hands and a knife to cut, so the speed, size accuracy and cleanliness of the cracker dough are not guaranteed.

The main problem in the Bu Iis’ business is in the production aspect. To overcome this problem, Mrs. Iis’ business must get a touch of appropriate technology in the form of a cracker dough cutting machine that has the same and right thickness as the figure.



Figure 1 The process of cutting the cracker dough which is still manual and its crackers.

2. METHOD

The method of implementing the activities in this community service is designing appropriate technology (TTG) for the cracker cutting machine as well as training and assistance in the use of the cracker cutting machine, carried out on 15 - 17 July 2022.

The stages of community service activities are described as follows:

1) Coordination of activities

Coordination of activities is carried out internally and externally. Internal coordination is carried out by involving the implementation team, students, and technicians. Students are tasked with assisting the implementing team in carrying out training activities and mentoring activity partners. The technician is in charge of translating the design concept of the implementing team into cracker cutting machine tools. At the internal coordination stage, it is necessary to obtain an agreement on the target time per activity stage. External coordination is carried out by the implementing team with activity partners to convey the outline and objectives of implementing community service activities.

2) Preparation of equipment and materials

Preparation of equipment and materials is carried out so that in carrying out design activities all equipment and materials are available so that design can be completed quickly, precisely and efficiently.

3) Design and build appropriate technology (TTG)

This activity is carried out by technicians. At this stage, the design of the cracker cutting machine is carried out. The overall design process takes 1 month, namely in June 2022. After the design process, trials are carried out to test the function of the equipment that has been designed, adjusted to the wishes of the manufacturer.

4) Training, mentoring and evaluation of activities

Training and mentoring activities are carried out so that partners better understand the operation and maintenance of the equipment handed over. The results of the evaluation serve as a basis for implementers to improve themselves and provide better stages of activities for other potential partners who have similar problems.

5) Outcome achievements and report preparation

The outputs of community service activities consist of mandatory and additional outputs. The resulting mandatory outputs consist of 1) publication of articles; 2) publication of activities

published in print and electronic mass media; 3) Video documentation of 4 minutes of activity uploaded on you tube.

3. RESULTS AND DISCUSSION

Community service activities were carried out on 15 - 17 July 2022. The activity was carried out at the bu Iis cracker production house in Tambakmas village, Sukomoro, Magetan.



Figure 2 Community service teams observe the process of making crackers.



Figure 3 Community service members hand over the cracker dough slicer.

Manually cutting the crackers, in 1 minute only about 10 slices of crackers are produced. Cutting with a cracker cutting machine, can produce 30 pieces of cracker slices per minute. With the help of this tool, the production process for cutting cracker dough can be done faster, so as to increase the production capacity of Bu Iis crackers.

4. CONCLUSION

Cutting the cracker dough using a cutting machine can speed up the cracker production process. When the process of cutting dough manually using a knife only produces about 10 slices per

minute, while using a machine, it can produce 30 slices per minute. With a faster cutting process, ~~it is hoped that~~ the production capacity of Bu Iis crackers ~~can be~~ further increased.

REFERENCES

- [1] Yuliani, Marwati, Wardana H, Emmawati A, Candra KP. 2018. *Karakteristik kerupuk ikan dengan substitusi tepung tulang ikan gabus (Channa striata) sebagai fortifikan kalsium*. Jurnal Pengolahan Hasil Perikanan Indonesia. 21(2): 258-265.
- [2] Suryaningrum, Theresia Dwi, Diah Ikasari, Supriyadi, Inti Mulya, Agus Heri Purnomo. 2016. *Karakteristik Kerupuk Panggang Ikan Lele (Clarias Gariepinus) Dari Beberapa Perbandingan Daging Ikan Dan Tepung Tapioka*. JPB Kelautan dan Perikanan Vol. 11 (1); 25-40
- [3] Dwiyanti, ER., SB Widjanarko, I Purwantiningrum. 2015. *Pengaruh Penambahan Gel Porang (Amorphophallus Muelleri Blume) Pada Pembuatan Kerupuk Puli*. Jurnal Pangan dan Agroindustri Vol. 3 No 4 p.1521-1530, September 201
- [4] Ghazali, Mursal, et al. "Pelatihan Pengolahan Kerupuk Ikan di Desa Ekas Buana Kecamatan Jerowaru Kabupaten Lombok Timur." Jurnal Pengabdian Magister Pendidikan IPA 4.2 (2021).
- [5] Fitri, Diah Angraina, and Mansur Mansur. "Pelatihan Desain dan Promosi Online Produk Kerupuk Ikan dan Kerupuk Sagu di Kuala Alam Kecamatan Bengkalis." Batoboh: Jurnal Pengabdian Pada Masyarakat 3.1 (2018): 48-54.

ACKNOWLEDGMENT

We would like to thank Research Institutions and Community Service, Universitas Negeri Surabaya who support this program.