



Secure/Safe, Healthy, Intact and Halal of Mangosteen Small Medium Enterprise

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INTRODUCTION

IbM of Mangosteen UKM group is one of Agricultural Polytechnic State of Payakumbuh's proposal program which has aim to increase the productivity value and competitiveness also to dig up the mangosteen local food potential in line with functional food paradigm development. Prebiotic and probiotic mangosteen food technology as the food quality for life safety is one of future plan effort to dig up local food potential that is Safe, Healthy, Intact and Halal (Allowed in Islamic way).



METHODE

The Methods done were field survey, Focus Group Discussion (FGD), Demonstration, illumination, training that focused to the products and methods with guidance system also effective monitoring in creating functional food products and always to be excellent. In its implementation partner group in society contributing as the business doer in IbM activity. College has role giving innovation and technology transfer and evaluation and guidance to the partner.

CONCLUSIONS

- This IbM programs have been giving direct effect to the entrepreneur by created household production in drinks and foods mangosteen based sector which served consumers needs about health foods and drinks.
- This programs have been giving positive effect to the entire public, especially to whom started to love and to care about health and to change the mind set with functional food paradigm and back to nature.

RESULT

The result expected is mangosteen prebiotic and probiotic food products like mangosteen yogurt, Mangosteen syrup, Mangosteen-dried extract and mangosteen cake, service, journal, and book.

Socilization result by speeching methode and discussing also demonstrating give a prove technology adoption to the public through :

- Production Process Improvement
- Business Development
- Packaging improvement
- Marketing Planning Arranging
- Monitoring and Evaluation at every mangosteen-based processing training
- Cooperation in the form of nutritional consultation services

