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THE INNOVATION OF SUP BUNJUT EMPUKRASA

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ABSTRACT
The basis of this project was to create a soup spices for easy cooking. The ingredients that were used to create this soup spices include date seeds, coriander, aniseed, black pepper, cinnamon, cloves, cardamom and star anise. The method in order to create the soup spice is using simple technology with low cost raw material. All of the raw materials undergoing the process of cleaning, drying, blending and packaging. Designed especially for homemakers and busy individuals, this product allows for the quick and easy preparation of traditional soup without compromising on taste. With practical packaging and the use of natural ingredients, this product has the potential to stand out in the local market as a modern alternative to conventional soup spice mixes.
KEYWORDS: *Soup Spices, Date Seeds, Easy Cooking, Natural Ingredients.*

1.INTRODUCTION

Sup Bunjut EmpukRasa is a new type of soup spices in which date seeds and a variety of spices are combined in a disposable drawstring bag, allowing the flavors to infuse directly into the soup. According to Gisslen (2019), a soup spices is a component used to enhance, balance, and add aroma to stocks and soups, acting as a crucial element of flavor development.

Traditionally, soup spices in the market contains a well-known blend of spices referred to as *rempah empat beradik*, or the "four siblings," which typically include star anise (*bunga lawang*), cinnamon (*kulit kayu manis*), cardamom (*pelaga*), and cloves (*bunga cengkih*), all commonly used in Malay cuisine.

In contrast, Sup Bunjut EmpukRasa includes cardamom, coriander, star anise, aniseed, cloves, black pepper, and cinnamon, with date seeds as its primary ingredient. All components are placed inside a disposable drawstring bag, with the exact proportions carefully measured to complement a specific quantity of meat.

1.1 Problem Statement

Industrialization and urbanities process widely occur in Malaysia. The numbers of female worker become increasing year by year. Statistics from Ministry of Human Resources of Malaysia stated that in 2023, there are 105,681 female worker (52.6%) and 95,093 male worker. In 2024, there are 84,542 female workers (55.5%) while male worker is 67,863 (44.5%). Then, in 2025, there are 79,627 female worker (57.8%) and 58,173 male worker (42.2%).

It is believed that, female worker which is also a daughter, a wife or mother is no longer have lengthy time to prepare dish for their family. Moreover, there is no product with the packaging material and labelling like Sup Bunjut EmpukRasa in the market.

1.2 Objective

The aims of the study are reflected by the main objectives which was to:

i. To introduce a new product to the market that offers greater convenience to consumers.
ii. To produce a food which is to be added as another potential soup spices in market.

1.3 METHODOLOGY

Sup Bunjut EmpukRasa used simple technology and fresh ingredients. The ingredients followed the usual soup spices in the market and being added with date seeds and some spice to tenderizing the meat and give more flavour. Firstly, cleaning the date seeds and spices. Next is the process of drying the date seeds and spices. Then, the spices of soup such as coriander, aniseed, black pepper, cinnamon, cloves, cardamom and star anise must be blend roughly. Then, take a disposable drawstring bag. Lastly, insert the date seeds and spices and tie it.

1.3.1 Sensory Evaluation Analysis

Consumers evaluate food quality both consciously and unconsciously during food selection. Choices made in the marketplace are often shaped by prior experiences with particular brands and food products. While evaluations conducted at home are usually informal and subjective, the development of food products and processing techniques requires systematic and scientific testing. Sensory evaluation is therefore employed to assess product quality using five key parameters: colour, aroma, flavour, texture or appearance, and overall acceptability.

Food appearance consists of several components, with colour being the most influential attribute. Colour plays a crucial role in shaping consumers' expectations of flavour before tasting. Aroma is another important sensory characteristic, as it significantly contributes to the overall acceptance of a food product. The evaluation of aroma is typically carried out by smelling the

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product prior to consumption. Flavour refers to the combined perception of taste and aroma experienced in the mouth and is considered one of the most important yet challenging attributes to describe. Texture, on the other hand, is associated with mouthfeel, which includes characteristics such as hardness, stickiness, viscosity, grittiness, slickness, spiciness, and burning sensation. An acceptable mouthfeel is essential for repeated consumption and plays a vital role in determining a product's success in a competitive market.

Sensory panels can be categorised into trained and untrained panels. In this study, 30 untrained panelists were employed to evaluate the product. Sensory evaluation methods are generally classified into three types: descriptive, affective, and difference testing. Among these, affective testing is particularly useful in new product development and quality assessment, as it focuses on measuring consumer acceptability. Accordingly, a hedonic test was conducted in this study to assess panelists' preferences. The figure below illustrates the scorecard used for the sensory evaluation.

Scorecard- Hedonic Rating Scale

Name .....

Date .....

	Color	Aroma	Flavour	Texture	Overall acceptability
Like so much	_____	_____	_____	_____	_____
Like slightly	_____	_____	_____	_____	_____
Neither like nor dislike	_____	_____	_____	_____	_____
Dislike slightly	_____	_____	_____	_____	_____
Dislike so much	_____	_____	_____	_____	_____

Figure 1.1 Scorecard for Sup Bunjut EmpukRasa using hedonic scale

2 RESULT

The result of sensory evaluation was analysed by using Microsoft Excel. The attribute used in this study was colour, aroma, appearance/texture, flavour and overall acceptability.

2.1. Color Attribute

The score for scale 5 (Like so much) was 15, the score for scale 4 (Like slightly) was 5 and 5 for the scale 3 (Neither like nor dislike). 2 judges had put scale 2 (Dislike slightly) and no judges had put in scale 1 (Dislike so much).

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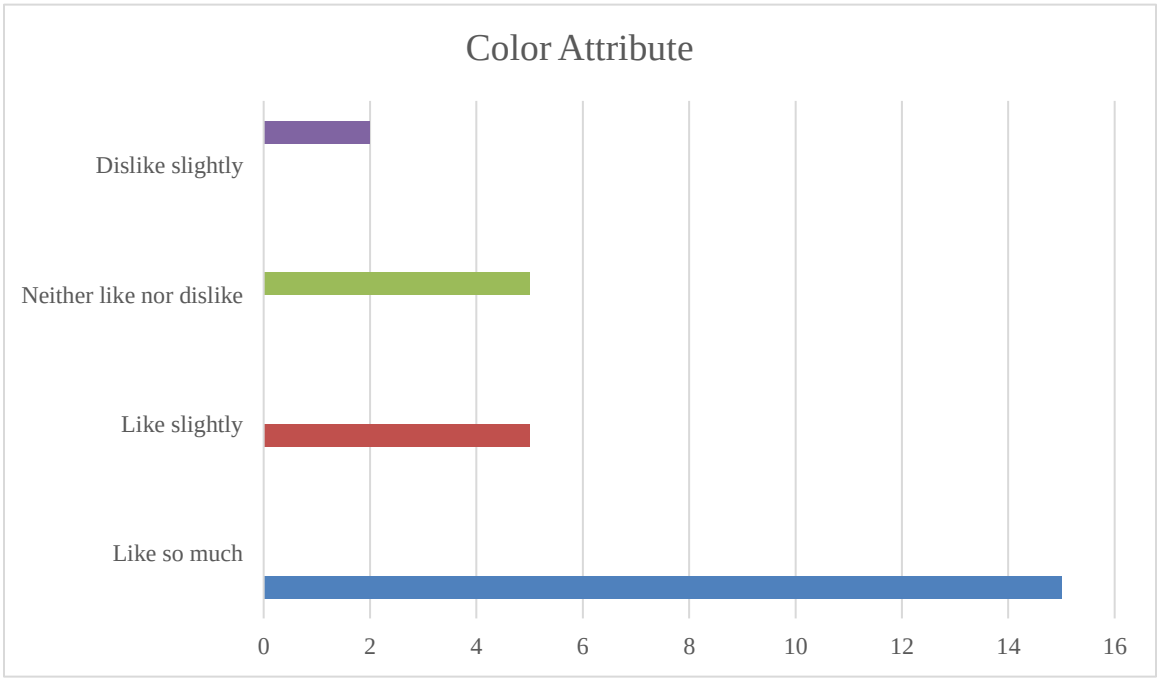


Figure 2.1 Color attribute for Sup Bunjut EmpukRasa

2.2. Aroma Attribute

The score for scale 5 (Like so much) was 25, the score for scale 4 (Like slightly) was 5. No judges had put in scale 3 (Neither like nor dislike), scale 2 (Dislike slightly) and scale 1 (Dislike so much).

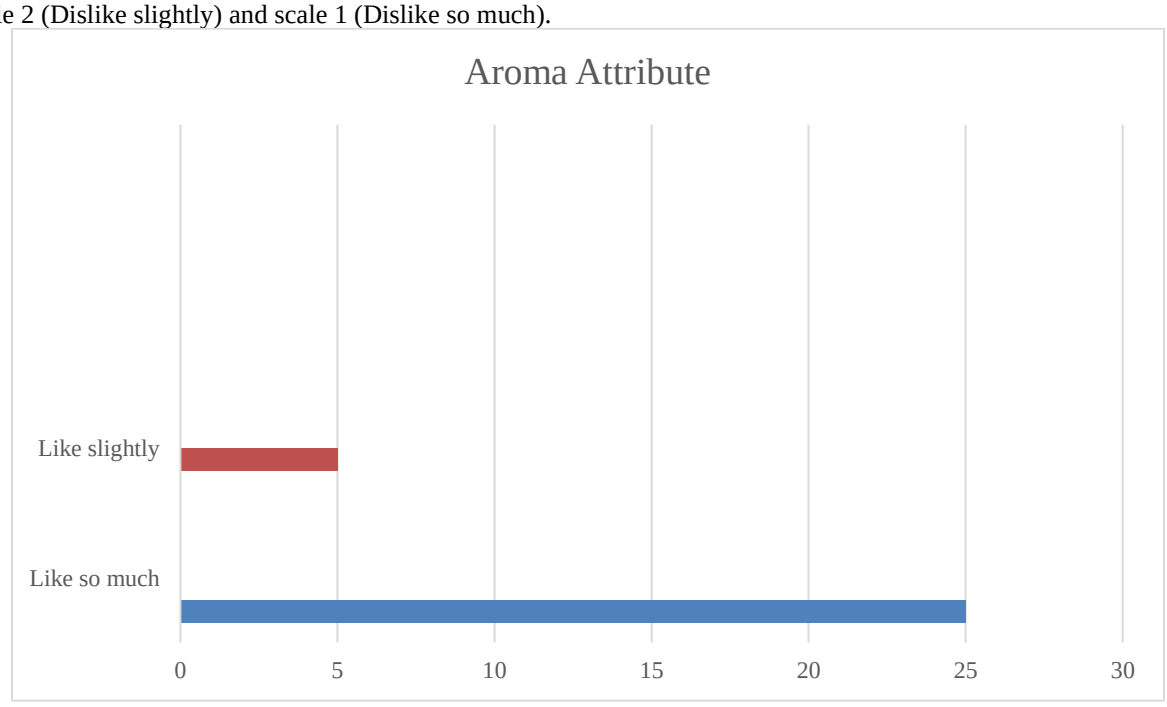


Figure 2.2 Aroma attribute for Sup Bunjut EmpukRasa

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2.3. Flavour Attribute

The score for scale 5 (Like so much) was 20, the score for scale 4 (Like slightly) was 5, 5 for the scale 3 (Neither like nor dislike). Then, no judges had put scale 2 and scale 1.

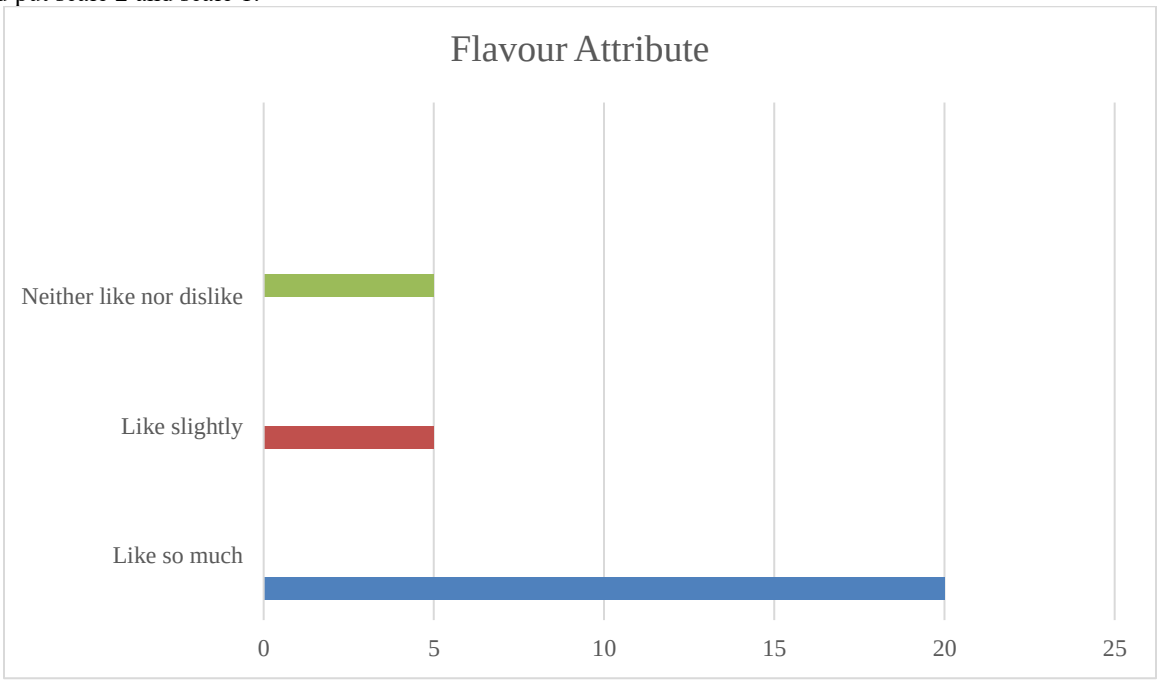


Figure 2.3 Flavour attribute for Sup Bunjut EmpukRasa

2.4. Overall Acceptability Attribute

The score for scale 5 (Like so much) was 20, the score for scale 4 (Like slightly) was 10. Then, no judges had put scale 3, scale 2 and scale 1.

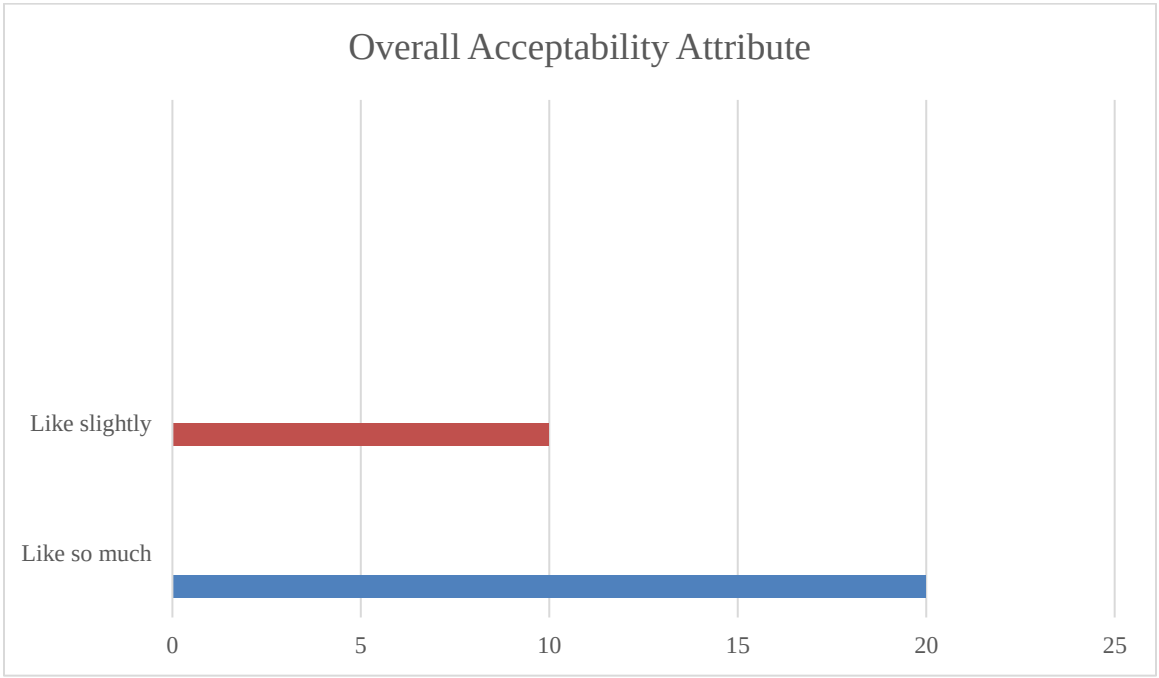


Figure 2.4 Overall acceptability for Sup Bunjut EmpukRasa

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3.CONCLUSION

In conclusion, the development of a soup spice blend incorporating date seeds demonstrates an innovative and sustainable approach to food product enhancement. This project successfully utilises date seeds—an agricultural by-product—as a functional ingredient, thereby contributing to waste reduction and promoting environmental sustainability. Through a simple and cost-effective production process involving cleaning, drying, blending, and packaging, the final product offers convenience, nutritional value, and a unique flavour suitable for a wide range of consumers. This innovation is particularly beneficial for modern households and individuals seeking practical cooking solutions without compromising on quality or taste. Overall, the project aligns with current trends in sustainable food innovation and holds promising potential for further development and commercialization.

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