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Utilization of Mualaf Zakat Based on Innovation of Social Flour as Bread Bread in Kubalahin Village, Buru District

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A B S T R A C T

Lolongguba District, which is the center for processing and producing sago, is Kubalahin Village, the majority of whose population are Muslim converts who have converted to Islam since 2009 and earn their living as gardeners and sago farmers. The partner's problem is the lack of knowledge about innovations in processing sago flour into a consumer product with various flavors and not having adequate equipment and equipment to support the implementation of activities, as well as processing techniques, entrepreneurship methods and marketing systems that can increase economic value.

The aim of community service activities is to introduce the community to innovation skills in entrepreneurship which are oriented towards development, empowerment and improving the economy, through the use of Mualaf Zakat towards this to achieve output targets with the implementation target of empowering business groups, developing business and entrepreneurship skills besides that. to increase economic value through income from sales of processed Sago Flour products. From this Penakuk Roti product innovation, attractive labels will be made on the product packaging and promotions will be carried out by placing banner advertisements in front of partners' houses and also business groups.

INTRODUCTION

Sago (Metroxylon) is a food crop commodity that has a very potential source of carbohydrates in Indonesia. Indonesia has the largest sago area in the world, followed by Papua New Guinea. Sago also has cultural value as a form of local wisdom in traditional society which has been maintained from generation to generation. Sago also has a role and function as a regulator and binder of community groups based on cultural diversity and local wisdom which is formed through long experience so that local wisdom is maintained.

Taxonomically, sago plants belong to the order Spadiciflora, family, falmae, genus, metroxylon spp. The word metroxylon comes from Greek, namely metro meaning stem content and xylon meaning xylem (Tenda, 2005). According to Bintoro (2014) sago from Ganus metroxylon can be classified into two large groups. Firstly, sago plants that flower and bear fruit twice (Pleomanthic) with a low starch content, and secondly, sago plants that flower and bear fruit once (Hepaxanhic) which have a high starch content so they are economically valuable to cultivate.

The indigenous people of Maluku have started to like rice as a staple food so that the very large sago forests, especially on the large Buru island (7.40 ha) are no longer optimally utilized for food security. In general, post-harvest handling of local staple foods such as sago and sabegian is still done traditionally and some use technological equipment, such as grating machines. Lolongguba is the second largest sago producing sub-district in Buru Regency after Teluk Kayeli Sub-district, which has a sago area of around 7.40 hectares with a production of 23 tons of sago starch in 2023. Lolongguba is one of the sub-districts in Buru Regency which has an area 703.5 km2 which is located directly adjacent to Waelatan District and Waeapo District with a population of 11,960 people which has six villages and including the village of Kubalahi which is a village that produces sago forests. Kubalahin is a village in Kubalahin District which is the second largest processing and producing center for sago after Kayeli Village. The majority of the people in Kubalahin Village are Muslim converts who make their living as sago farmers because sago in this village is still available in quite large quantities compared to other villages.

Sago starch is processed into traditional local food products in the form of papeda, plate sago, Senoli, Kalaupola, Ne Porridge, including Roti Penakuk (Jepa) which is being developed through this PKM, the aim of which is to meet the needs of family groups, households and the wider community in the district. hurry. So, to preserve local wisdom and restore the popularity of local food, it is necessary to diversify products in line with current developments, for example making noodles from sago starch, Bagea and various cakes and so on. so on (Rasyid Besan, 20223). The superior potential of Kubalahin Village is that there are sago forests that grow naturally or are uncultivated sago plantations that are used by the community only for certain activities, such as traditional parties and district birthday events.

The implementation of the Community Service Program (PKM) is intended to help partners, namely the Kubalahin Village community, in optimizing the potential of natural resources in the form of sago plants,

Which are processed into flour, contain carbohydrates and have economic value because sago is the staple food of the native people of Buru Island. Based on the results of observations and discussions with the Partner group, the priority issue agreed to be resolved during the implementation of the Community Service Program (PKM) is the problem of decreasing use of sago as a staple food, so that around 70% of sago is not harvested and managed properly by the community or is wasted. It's free. This is because the technology for processing sago pith into sago starch by the people of Kubalahin Village is still very lacking, and some still use traditional equipment so that processing requires sufficient time and energy to produce sago starch, even though the results are minimal and have not yet reached the wider community in the form of market demand. Another problem is that processing sago tree pith produces sago stem waste which should be processed using simple technology into briquettes as an environmentally friendly alternative energy source for local communities.

Apart from that, to increase the economic value of sago as a local food ingredient, efforts need to be made to foster the skills and creativity of partners through training and assistance to make various processed food products from sago starch with variations in processed form, taste and nutritional content so that they can be used as an alternative business in increase Partner income. The objectives of this service activity are (1) Increasing the use of sago as a local food source for Buru Island and Kubalahin village in particular, (2) Improving the quality of sago starch through processing technology using optimal grating machine technology, (3) Developing partner creativity and skills through Innovation in processed sago starch products by varying and improving processed forms, improving taste and nutritional content, and (4) Assisting partners in overcoming problems with production materials and providing sago starch processing technology. The specific targets to be achieved are (1) Partners are skilled and able to apply semi-mechanical sago starch processing technology to improve the quality of sago starch, (2) Partners can make a variety of processed food products based on sago starch, and (3) Partners can master the manufacturing technology briquettes from sago dregs, and (4) Creating the growth of small-scale creative industries based on local natural resources

This community service is focused on mentoring and training activities to improve Innovation-based Entrepreneurship skills through the activity of making Sago Flour which is managed into Penakuk Roti as a morning and evening snack or snack product. This activity is carried out by utilizing Zakat Mualaf in the form of cash to purchase the main and supporting ingredients and equipment in the process of making Sago Flour as Penakuk Bread. This service activity aims to create entrepreneurs and develop entrepreneurship in improving the economy of converts and the Kubalahin village community in general. The target of this service activity is to directly involve community groups classified as Converts and Partners to focus on managing the existing local potential of the village in the form of sago plants, so that innovation can be carried out in various types of food, one of which is daily food products which will be packaged as a business /business in order to improve the economy. The Penakuk Roti product with a combination of brown sugar, coconut and butter (Amanda) and a mixture

of cinnamon and saffron leaves provides a new variant with the appearance of local wisdom, the taste of the Penakuk Roti (Jepa) becomes tastier and more flavorful.

The aim of this community service activity is to achieve output targets with the implementation target of empowering business groups, developing business and entrepreneurship skills as well as increasing economic value through income from sales of processed Sago Flour products. From this Penakuk Roti product innovation, attractive labels will be made on the product packaging and promotion will be carried out by placing banner advertisements in front of partners' homes and also business groups.

Consumption of sago as daily food by local communities is still partly managed traditionally, and some use grating machine technology so that it functions optimally. The potential results of sago processing are still being made into slab sago and exploration of sago has not yet been carried out to make various kinds of processed foods, one of which is Roti Penakuk. Sago ingredients can also be developed into modern processed foods made from sago with optimal nutritional value. Processed sago products have the potential to be developed into superior products that add value to regional income and the community itself. Processed sago products are known to be rich in carbohydrates and contain very little animal protein and other mineral components, so innovation development programs are needed to increase skills and stimulate the community economy as the main targets of community service programs.

Currently, the development of sago starch processing has undergone changes and developments from using traditional production tools have changed to processing using production machines whose process produces maximum sago starch, although there are certain villages that cannot be managed using grating machines, namely the Malmede village, Kubalahin Village (Abd. Rasyid Besan, 2023). Sago flour processing in Lolongguba sub-district is in 3 villages with very potential for sago plants, both in terms of quality and quantity, namely Kubalahi village, Wabloi village and Baman village. Kubalahi village has the largest area of sago plantations with the largest number of sago plants, but on the other hand there is a lack of productive labor, which affects the production of sago flour which is not parallel with the number of sago plants. From the data collected, it was found that the production output per month only reached 3 tons, even though the availability of sago plants almost reached 9 tons per month if managed optimally and sustainably. According to public recognition, the minimal production of sago starch was caused by two things, 1. Lack of motivation from the community to manage seriously and sustainably, 2. Minimal production equipment, such as maximum grating machines, and 3. Marketing access to increase production value which is still limited.

If the processing of sago flour has produced a lot of production, it is an opportunity for sago farmers to become an alternative to anticipate the results of products that cannot be marketed because of low quality or do not meet standards, so it can be used into various kinds of processed products, one of which is Penakuk (Jepa) bread so that can increase added value to improve the

standard of living of people and groups engaged in entrepreneurship, besides that the results of these commodities can produce various kinds of products and can reach a wide market.

Partners in the Group for Processing Sago Flour into Penakuk Bread (Jepa) have a very high opportunity, because they have a production quality that is targeted to meet market standards and can exceed other production fields. Empowerment is carried out to utilize Zakat for converts as initial capital for development, the aim is for the converts who have migrated to Islam to be able to grow and develop their lifestyle for the better and to strengthen and improve their Aqidah because through Zakat it is part of strengthening the sharia economy.

LITERATURE REVIEW

Taxonomically, sago plants belong to the order Spadiciflora, family, falmae, genus, metroxylon spp. The word metroxylon comes from Greek, namely metro meaning stem content and xylon meaning xylem (Tenda, 2014). According to Bintoro (2014) sago from Ganus metroxylon can be classified into two large groups. Firstly, sago plants that flower and bear fruit twice (Pleomanthic) with a low starch content, and secondly, sago plants that flower and bear fruit once (Hepaxanhic) which have a high starch content so they are economically valuable to cultivate.

According to Syakirdan Karmawati (2013), from a morphological perspective, sago grows in the form of clumps, consisting of 1-8 sago stems, from which 5-7 saplings grow at the base of the plant. In wild conditions, sago groves will expand with a large number of saplings in various stages of growth.

Sago (Metrocylon) is a food commodity that contains a lot of carbohydrates, so sago is a staple food and additional food in several regions in Indonesia such as Maluku, Irian Jaya and Silawesi (Ansharullah, 2019). Sago is one of the food ingredients that has the potential to replace the staple food of rice, the level of consumption of which is increasing, while the area of rice fields is decreasing (Harahap, 2016). other traditional foods, such as papeda and sago slabs, apart from that, sago can also be processed into raw materials in various industries and as an alternative energy ingredient in the form of bioethenol (Manambangtua, 2020)

METHODOLOGY

Activity Method

a. Lecture

The lecture method is used to deliver material related to managerial principles and how to manage finances to develop entrepreneurship in a sustainable and long-term manner.

b. Practice

This method is carried out in the form of assistance and training regarding the process of determining raw materials and technical methods for making Penakuk bread.

RESEARCH RESULT

The community partnership program activity is the use of Zakat for Mualaf based on innovation in making sago flour into Penakuk Bread (Jepa) as a food ingredient (snack) to help the family economy and increase the income of families and the Kubalahin village community and society in general. This is because there are many sago plants which produce flour in large quantities, which can be managed very easily because the village community has experience in processing sago, from the process of felling, peeling, grating, to making flour that is ready to be processed and developed into various types of food. daily.

This uncultivated sago plant grows naturally and spreads around the hutah in the Lolongguba sub-district, Kubalahin village. The quantity is very large and the potential and quality of the flour is suitable for consumption. It is managed using traditional equipment and technological equipment in the form of a grating machine, but it is still used by people. a certain person who owns a machine personally. The results of sago flour production will be managed into a type of food that will be consumed by the Kubalahin village community as a morning and afternoon snack, as well as by the general public in the form of wider marketing. Making Penakuk (Jepa) Bread is one of the choices of the Kubalahin Village Sago Flour Business Group to develop it into a popular local food with the distinctive style and characteristics of Buru Island as the area with the largest potential for sago plants in Maluku. This activity involves a Family Group consisting of housewives who are converts who are highly motivated and have sago plantations in Kubalahin village.

The flour processing group consists of 8 people, involving teenage girls to work together, both in the process of implementing production activities and socialization as well as increasing marketing access to the Namlea main market in Buru district, as well as promoting labeled products.

1. Meetings and Socialization

This PKM program was socialized to the government, the community in Kubalahin village and to members of the Penakuk (Jepa) sago bread production group who are partners. The implementation team has introduced the PKM program to the target community (partner members) and provided an overview of the activities that will be carried out so that the partner group can understand it well so that later they can play an active role in all activities, especially regarding how to make Penakuk (Jepa) bread in accordance with standards and indicators. making it. This service activity begins with the socialization of the program to the partner group and discussions with government elements regarding willingness and readiness as well as cooperation in developing the Sago Flour business with its processing process.

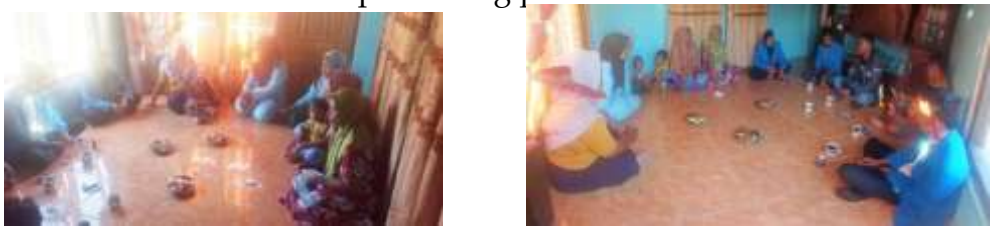

Figure 1. Assistance in Making Penakuk (Jepa) Bread Dough

2. Monitoring the processing of sago starch from sago pith into sago starch

In general, sago processing is carried out by the people of Kubalahi Village, Lolongguba District, Buru Regency, with the location of the sago forest area not far from the village which is only 2,140 m from the village with quite difficult geography and topography, it can only be reached by walking to the sago forest area .

The process of processing sago pith in Kubalahin Village is carried out in 2 (two) ways, namely traditionally the one that takes the most energy and time in the sago processing process is crushing the sago stem pith and extracting sago starch. According to Hamid Besan (2023), the average work capacity of 3 workers can only shoot 6 meters per day, so it takes a minimum of 3 to 4 days to shoot a sago tree with a height of 22 meters, most of the time needed for starch processing. sago is poured out for the activity of chopping and extracting sago starch.

First. Traditionally, crushing sago pith is done using a tokok (Nane), a hammer-like tool whose working principle is a combination of pounding and scraping movements used to cut the stem tissue into small sizes so that the starch particles are easily released. Meanwhile, extraction is carried out by squeezing the tofu product and then squeezing it using a filter in the form of a cloth. Increasing sago processing capacity at the farmer level can of course be done by improving the techniques used at all stages, especially at the pith crushing stage because this stage requires the most labor.

Second. by using a grater machine, those who work more quickly and effectively by using a grater machine with an average working capacity complete approximately 2 trees per day or around 30 meters for sago trees which have a height of 15 meters. Usually by using a sago grater machine they can produces 30 sacks of Sago Flour in a week or around 2 tonnes per week. Through this service activity farmers are also given training in the technology of mechanically processing sago pith into sago starch.

Figure 2. Sago Flour Production

3. Procurement of Equipment for Processing Sago Flour as Penakuk Bread (Jepa)

Procurement of sago flour processing equipment to support the process of implementing activities according to needs, goals and achievement targets. Without complete equipment it will affect the effectiveness of the production of Penakuk (Jepa) bread.

Figure 3. Assistance in Making Penakuk (Jepa) Bread Dough

4. Training and Assistance in Making Penakuk Bread (Jepa)

The Partner's role in this activity is to assist in preparing sago flour which has been prepared by the PKM Team as raw material for making Penakuk (Jepa) bread with other ingredients such as coconut and walnuts, as well as participating in assistance, training and guidance from start to finish. Making Penakuk (Jepa) bread begins with the process of grinding the sago flour, then drying it for a few minutes so that the flour becomes soft and.

The next stage is making the Penakuk (Jepa) Bread dough which consists of a mixture of sago flour, hard young coconut and adding 2 liters of water, 1 spoonful of salt and grated coconut, then mix until supple until it becomes a dough then heat (fry) for approx. 1.25 minutes. After being molded, the Penakuk bread is filled with sugar and walnuts to add flavor variations.

Figure 4. Assistance in Making Pancake Bread Dough (Japan)

Figure 5. Grating Coconut and Refining Sago Flour

Figure 6. Process of Making (Frying) Pancake Bread (Japan)


Figure 7. Sago-based processed food cake

The quality of Penakuk (Jepa) bread is also influenced by the concentration of the sago flour solution which is balanced with the mixture of coconut, salt and sugar used. According to Wia Besan (2023), if sago starch exceeds the standard, then the starch is dry, less sticky, and easily absorbs water (hygroscopic). However, when the dough is stirred until it is really supple and there is a balance between the raw materials used, it will achieve perfect quality.

DISCUSSION

One of the targets is to increase the faith and devotion of the converts to Islam in Kubalahin village, a Zakat giving program for Mualafs is carried out by Baznas in collaboration with the Buru Regency Mualaf Center with the aim that new converts to Islam and those who have already converted to Islam will feel happy with the Zakat they receive. both in the form of goods and money, so that they can be used to support daily life. The zakat that converts receive is zakat in the form of money whose value is not very large, but the money will be used to build business activities. In this case, the business that will be pursued is the business of processing Sago Flour which is produced into Penakuk Bread. This Penakuk (Jepa) Bread contains a delicious and unique taste, so the market opportunity is very supportive for continued production and increasing individual and group income.

The hope is that this business can help improve the economy and income of the Kubalahin village community, both people who are classified as Muslim converts who are business driving groups and non-productive groups in general and partners who are the most important part in the service process, as well as preparing business opportunities in accordance with the existence of potential. local around the village. These abilities and tendencies will lead to productive sectors so that they can change mindsets to think forward.

The aim of this Innovation Entrepreneurship activity is focused on efforts to develop business skills and creativity by carrying out Sago Flour production activities, which is one of the targets for developing the economy of the people of Kubalahin Village who are classified as Muslim converts, people who are just starting to live a life full of ideals and high hopes. for the future. The results of this production activity will be developed through assistance and further guidance as well as promotion and publication of the results of this product as a type of food that has local wisdom value, contains carbohydrates and nutrients for body health.

CONCLUSION AND RECOMMENDATION

1. Conclusion

From the activities that have been carried out, it can be concluded that the community service activities carried out can increase residents' knowledge about using sago waste as a medium for growing oyster mushrooms and knowledge of oyster mushroom cultivation technology, processing the results and how to market them. Mitra has been skilled in implementing sago starch processing technology semi- mechanically using a sago grater machine thereby increasing the quantity and quality of sago starch. Partners have also been able to make processed Penakuk (Jepa) bread based on entrepreneurship in order to improve the community's economy and business groups. This is an effort to increase the use of sago as a local food source in Buru Regency to support the national food security program based on local potential.

2. Recommendation

a. Further improvements in communication and coordination need to be carried out, so that programs that have not yet been implemented can be implemented well.
b. Existing programs should be adjusted as necessary to suit time and conditions so that they can run according to targets and plans.
c. Regular communication and coordination with Partners and the village government, so that in the future this program can run smoothly.

ADVANCED RESEARCH

Community Service is part of the Implementation of the Tri Dharma of Higher Education which is an obligation that must be fulfilled by every lecturer. Where every lecturer at any higher education institution is required to provide community service in accordance with the Vision, Mission and Goals of the Higher Education Institution based on their respective scientific backgrounds and at the same time cross-field collaboration.

The implementation of Community Service is in line with the Mission of Community Service and Publication which contributes to the development of science and technology and community empowerment midwife innovation. Based on this, it is necessary to take steps to ensure that planning and follow-up activities have a target of 100% success in accordance with PKM objectives.

No	Information	Activity Result Plan	Execution time
1	Availability of production tools and materials	The product produced in the form of Penakuk (Jepa) bread can be obtained in the form of a patent, so that it becomes a popular local community product, and has economic value for the community.	2023 - 2024

2	Availability of published articles in the form of PKM	A special website was created to introduce the production of Penakuk (Jepa) bread as one of the local food sources which has a high carbon hydrate content, as well as to maintain the local values and wisdom of the people of Buru Island.	2023 – 2024
3.	Availability of Sago Flour Production Locations and determination of locations/places for the Home Industry producing Sago Slabs.	The establishment of a Home Industry processing Sago Flour to the production of sago flour in the form of Sago Slabs, which will open up market opportunities for the community to obtain income from the sale of Sago Slabs.	2023 – 2024
4	There is a Discussion Forum to discuss the importance of entrepreneurial development related to the processing of Sago as a local food source.	The published PKM results will be flowed up through discussion rooms, both within the academic environment of Iqra Buru University and among the wider community, so that they can attract the attention of all parties, both the government and certain community groups who have entrepreneurial tendencies.	2023 - 2024

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