

VARIOUS FLAVOURS SALTED EGG PRODUCTION TRAINING TO INCREASE INCOME FAMILIES

by Sukiya, Anna Rakhmawati, Tri Harjana

ABSTRACT

Community Services Program with the title Various Flavours Salted Egg Production Training to Increase Income Families for members of Mawar, Melati, and Nusa Indah Darma Wanita in RT. 01, RW. 01, Denokan, Maguwoharjo, Sleman, Yogyakarta. A total of 12 mothers from three groups *Dasa Wisma* (each group consisted of four people) has been fostered in the training of various flavors of salted egg production. Each group worked on making salted eggs of various flavors.

PPM implementation was held on three hours / days, from July 25 to August 14, 2016 (19 effective days), while the explanation of microbiological test results submitted on August 30, 2016. Preparation of the dough base which is a salt solution using cooking water was already cold and already given the flavoring ingredients (onions, spicy, spicy onion) to soak the eggs to be marinated with a variety of flavors such. Soaking eggs terminated on day 14, and after the eggs are cleaned of dough then by steaming for 2 hours (counted from the moment of boiling water).

Results various flavors salted egg production training for the member of Mawar Melati, and Nusa Indah Dasa Wisma already in both categories, with marked the outermost layer of yolk spheres become greasy and tasteless onion, spicy, or spicy onion. The results of analysis of microbiological on the 15th day old store at room temperature there are 3.96×10^{19} CFU / gr., While for the quality standard $<2.5 \times 10^3$ CFU / g. It was suggested that the old store salted eggs of various flavors at room temperature should be no more than 10 days, although based on the experience that the salted taste of onion taste spicy, and spicy onion placed on the dining table at room temperature for up to three weeks is not visible sign of decay and still feasible consumption. Participants also showed their satisfiedness in all aspects. Despite its success, this program has also facilitated the participant to add family nutrition and to increase family income.

Kata Kunci: *Training, various flavors of salted eggs, the family income*