

# **UP-GRADING OF PATHILO PRODUCTS AND PACKAGING FOR EMPOWERMENT OF WOMEN FARMERS' GROUP BANJAR MAWAR, BANJAREJO VILLAGE, KAPANEWON TANJUNGSARI, GUNUNGKIDUL**

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## **ABSTRACT**

Pathilo is a type of snack that resembles rengginang and is made from cassava dregs and starch seasoned with garlic and salt. The problems of KWT Banjar Mawar as the pathilo maker were found at aspects of production, product, as well as marketing and human resources (HR). The aim of this PkM is to develop a standard operational procedure (SOP) for the pathilo production process, add pathilo variants with fish and seaweed ingredients, improve packaging and labeling of pathilo products that is attractive to consumers and in accordance with BPOM regulations, and provides knowledge and skills regarding the application of appropriate technology for pathilo production and packaging, sanitation hygiene and business management.

The method for implementing PkM pathilo at KWT Banjar Mawar is conducted as follows: 1) production aspects: preparation of standard operational procedures (SOP) for the pathilo production process and assistance in implementing the SOP for the pathilo production process; 2) product aspects: making nutritious pathilo variants from fish and seaweed, testing the nutritional composition of pathilo products using proximate analysis, making packaging and labeling pathilo in accordance with BPOM regulations; and 3) marketing and HR aspects: training and assistance regarding the application of appropriate technology in pathilo production and packaging, sanitation hygiene and business management.

The results of PkM activities include the pathilo production process carried out using the following procedures: selecting cassava, peeling, washing, grating, separating starch and cassava dregs, drying cassava starch, curing cassava dregs, mixing, seasoning, mixing, molding, steaming 10-15 minutes, sun drying for 1-2 days, packaging and labeling. A nutritious variant of pathilo can be produced using tilapia fish meat and *Ulva lactuca* seaweed. Cooked pathilo packaging used a standing pouch made of aluminum foil with a plastic mica window on the front and is labeled in accordance with BPOM regulations, namely the name of the Pathilo-ku product, the composition of the ingredients used, the net weight or net contents, the name and address of the manufacturer, the halal logo, production date and code, method of presentation, expiry date, month and year. There is an increase in the knowledge and skills of KWT Banjar Mawar members regarding the application of appropriate technology for pathilo production and packaging, sanitation hygiene and business management.

The outputs of the PkM Mbangun Desa activities consist of: 1) mandatory outputs include publications in accredited national journals, cooperation texts, and improving the quality of partner products, production and marketing; and 2) additional outputs include publications in electronic mass media, videos of PKM activities uploaded on YouTube, and increased knowledge, skills, and quality of production and products among partners.

*Kata Kunci: pathilo, cassava, packaging, women empowerment, Gunungkidul district*