



COMMUNITY EMPOWERMENT IN UTILIZING SALAK FRUIT WASTE BY ADOPTING CREATIVE ECONOMIC INDUSTRY IN SITARATOIT VILLAGE

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Abstract

Salak (Salacca Zalacca) is a tropical fruit horticultural commodity native to Indonesia. It has important nutritional content and benefits for the human body, one of the central areas of salak production in Indonesia is Sitaratoir Village which is located in the West Angkola sub-district of South Tapanuli Regency, North Sumatra Province. Based on data from BPS (Central Statistics Agency), salak production in the West Angkola sub-district is 319,907 quintals (kw), the high amount of salak production makes the area export to other areas in the form of fresh fruit. The weakness of this salak fruit is that it rots easily so it cannot be reused, coupled with the inability of the surrounding community to process salak fruit waste into something of economic value. Therefore, efforts are needed to recycle salak waste based on the creative economy industry through Community Service (PKM). This activity aims to increase the potential of salak waste through utilization into environmentally friendly floor cleaner products as an effort to improve the welfare of the local community. This activity is carried out in several stages, the first is to establish cooperation with local government officials, the second stage is to conduct preliminary tests on product manufacturing, socialization and finally assistance in product processing in the community. The output produced in this PKM activity is a floor cleaner product which is then published in the form of a journal or published in print media.

Keywords: *Salak Fruit Waste, Creative Economy Industry, Sitaratoit Village*

1. INTRODUCTION

Background

South Tapanuli is an agricultural area with rubber and salak as its main crops, one of the central areas of salak production is in Sitaratot Village. So far, the salak fruit produced can only be used in the form of fresh fruit. It is known that salak fruit in this village is always available at any time, but if the harvest is simultaneous, the price of salak fruit will fall, resulting in farmers not harvesting the fruit. In addition, operational and distribution costs are not comparable to the very low selling value, so that many salak fruits rot, especially since the characteristic of this agricultural product is that it does not last long and cannot be reused. The high potential of salak in Sataratoit Village can be seen from the amount of salak production produced, however, there are also many rotten salak fruits due to external factors such as low selling prices, resulting in farmers not harvesting salak fruit, and the lack of community ability to re-process salak fruit. (Fasya, 2017), and in the end the salak fruit will become waste for the environment. Sataratoit Village has a beautiful environment filled with salak plantations that surround the village.

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**Figure 1: The condition of Sitaratoit Village is still very beautiful and filled with...
By the plantations that surround the village**

Many people in Sitaratoit Village still do not know how to manage salak waste. This can be seen from the large amount of salak waste that is simply left alone by local residents without any management. In fact, salak waste can be processed into various kinds of products that have high added value. (Sholihah et al., 2023) so that it can provide benefits to the community, especially in increasing income. One of the products that can be produced from salak waste is that it can be used as a floor cleaner and this is also an alternative for the creative economy (Ghofur, Efendi, & Irawan, 2021) in the local community so that after the salak harvest none of it is simply thrown away.



Figure 2. Salak Fruit Waste

Seeing the problems above, community service activities were carried out, especially in Sitaratoit Village, with the aim of providing added value to agricultural waste through processing it into a product and providing insight and education which will later become skills for the community in managing and utilizing agricultural waste. (Lubis et al., 2024). The main target of this activity is housewives and people who do not have permanent jobs and have a lot of free time. In order to achieve the objectives of this activity, several methods are carried out, namely counseling, demonstrations and training in waste management practices as well as mentoring and monitoring evaluation. The results of community service activities show that agricultural waste in the form of salak is processed into floor cleaner through eco enzyme (Arsanti & Norhikmah, 2022; Rizkita, Saputra, & Firmansyah, 2023) and the community gains knowledge, insight and skills in managing agricultural waste.

Objective

This activity aims to increase the potential for utilizing salak waste into environmentally friendly household products based on the creative economy as a form of effort to improve the welfare of the local community.

Partner Issues

Salak is a type of plantation crop that is widely found in the gardens of the Sitaratit village community. In Sitaratit Village, salak fruit has been processed into food products, but the management of salak waste has not been optimally utilized, so that the results of the salak plant are more optimal, the waste also needs to be processed. These problems are identified as follows:

- a) How to manage salak waste to make it economically valuable
- b) Limited knowledge about salak waste management technology
- c) No capital to start a business
- d) The high risk of business failure
- e)

Determining the priority of partner issues

Based on direct observation and the results of discussions with partners, the priority problems of partners that will be resolved or solutions sought are as follows:

- a) How to process snake fruit waste
- b) Limited knowledge about salak waste management technology

2. IMPLEMENTATION METHOD

The stages of implementing community service activities are divided into 3 components, namely as follows:

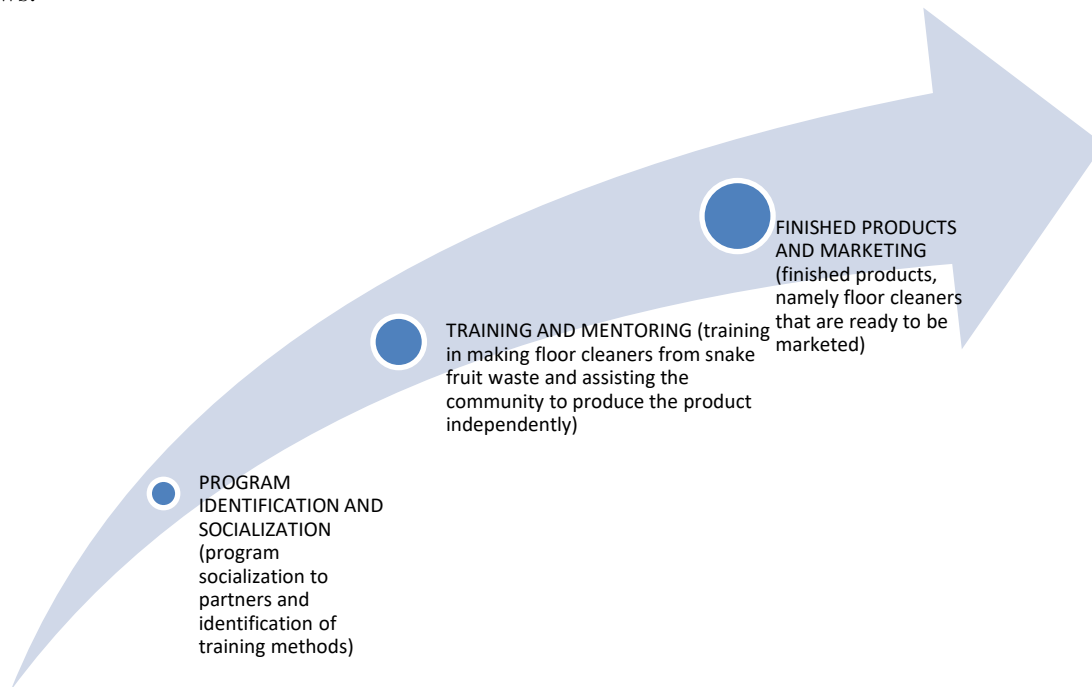


Figure 3. Method of implementing Community Service activities

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Program Identification and Socialization

The benefits of determining the identification of needs in training are used to determine the right training method so that the goals that have been determined are achieved. The methods used include:

- a. The method is in the form of transferring education about salak fruit waste which can be used as a basic ingredient for making floor cleaning products.
- b. Demonstration and practice in management of salak waste
- c. Accompanying the community in producing products independently

TRAINING and MENTORING

The training and mentoring that was carried out can be seen in table 1 below.

Table 1. Training and Mentoring

PRE-TRAINING	Preparation of training needs such as: <ol style="list-style-type: none"> 1. Raw materials: snake fruit waste, brown sugar (molasses), EM-4, essential oil (fragrance), water 2. Tools used: fermentation container, knife, bucket, chopping board, stirrer, and sieve. 3. Semi-finished products 4. Laptop 5. Projector and slides
TRAINING	In this training, several sessions were carried out, namely: <ol style="list-style-type: none"> 1. Session 1 (Introduction and presentation of the benefits of snake fruit waste) through percentages using slides, the points presented are in the form of research results on the application of salak fruit waste and its potential in utilizing salak waste. 2. Session 2 (Application of making floor cleaning products from snake fruit waste) This is done by demonstrating and giving a tutorial on how to make floor cleaner from salak waste. 3. Session 3 (How to package salak waste floor cleaning products), the points presented are how to make attractive product packaging by providing education to buyers on the packaging so that they know the product information clearly and are interested in buying it.
POST TRAINING	The process of mentoring the Sitaratoit community to make products independently

3. RESULTS AND DISCUSSION

The application of making floor cleaning products from salak fruit waste uses the following method:

- a. Preparation of Ingredients:
 Cut the salak fruit waste into small pieces to facilitate fermentation, then weigh the brown sugar or granulated sugar according to the measurements.
- b. Mixing
 Put the sliced salak skin into a fermentation container and add brown sugar or granulated sugar.
- c. Fermentation
 Close the container tightly and store in a place that is not exposed to direct sunlight, stir or shake the container once a day for the first week to help the fermentation process.
- d. Filtering

After 3 months, strain the mixture using a clean cloth or fine sieve to separate the pulp from the liquid. Store the resulting eco enzyme liquid in a clean bottle and it is ready to use.



Figure 4. Demonstration and Tutorial on How to Make Floor Cleaner from Salak Waste

Products and marketing

The finished product is ready to sell and then marketed to small traders by consigning the product to small stalls around the local area, or it can also be done through online media such as Facebook, IG, and others, besides that, promotion can be done through certain events such as the birthday of South Tapanuli Regency where there are many exhibitions of processed local products.



Figure 5. Floor cleaning products from salak waste

CONCLUSION

Based on the implementation of activities carried out in Sitaratoit village, it can be concluded that the implementation of Community Service in Sitaratoit in making processed salak waste can raise public awareness of the importance of utilizing unused waste into products that have added value, thereby creating a creative economy to improve the welfare of the local community.

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