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# Dissemination of Natural Anti-Microbial Research Results Based on the Utilization of Fruit Skin Waste to Food Ingredients Preservatives Bags at the Banana Chips Industry Center

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
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Articles

## **Pengolahan Anti Mikroba Alami Berbasis Pemanfaatan Limbah Kulit Buah menjadi Produk Pengawet Bahan Pangan Kantong Di Sentra Industri Keripik Pisang**

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### **ABSTRACT**

*Chips is one of the popular food typical in Lampung. The chips Home Industry at Pagar Alam street is the most visited industrial center. The Home Industry problem that the waste is not managed well. Waste of IRT chips has a potential value that could made a natural anti-microbial. The natural anti-microbial can be use as a food preservative product. The purpose of this community dedication: 1) technology / research results transfer; 2) solve the problem of Partner's waste disposal. The methods used a lectures and discussions method that contain the dissemination of research results, assistance in processing wastewater into food preservative products. This research dissemination activity is expected can able to solve the problem of waste disposal Mitra and produce the side products that have an added value. The percentage increase in knowledge and understanding of the material after the community dedication activities are the utilization of waste (40%), making feed (50%), making natural anti-microbial (40%), making soft soap (80%), making liquid soap (70%).*

### **ABSTRAK**

*Keripik merupakan salah satu oleh-oleh khas Lampung yang cukup populer. Industri rumah tangga pengolahan keripik di Jalan Pagar Alam menjadi sentra Industri yang paling banyak dikunjungi. Permasalahan dari industri rumah tangga keripik ini adalah limbah buangan yang belum dikelola dengan baik. Limbah buangan industri rumah tangga yaitu keripik sangat berpotensi untuk dibuat anti mikroba alami yang bernilai jual tinggi, diversifikasinya dapat berupa produk pengawet pangan. Tujuan pengabdian ini adalah 1) transfer teknologi/hasil riset; 2) memecahkan masalah limbah buangan mitra. Metode yang dilakukan di antaranya ceramah dan diskusi diseminasi hasil riset, pendampingan pengolahan limbah buangan menjadi produk*