

COMMUNITY EMPOWERMENT THROUGH UTILIZATION OF PAPAYA INTO SAUCE TO IMPROVE COMMUNITY CREATIVITY WITH ECONOMIC VALUE

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ABSTRACT Community empowerment is an effort to increase the capacity and independence of the community in managing local potential. Air Sempiang Village, Kabawetan District, Kepahiang Regency, has abundant agricultural potential, especially papaya fruit, which has not been optimally utilized. The purpose of this activity is to empower the community through training in making papaya sauce to increase the creativity and economic value of local products. The methods used include socialization, training, mentoring, and participatory evaluation. The results show that the community is able to process papaya into a sauce that has a selling value, thus opening up new business opportunities and increasing income. In addition, this activity also encourages innovation and collaboration between residents in developing products based on local resources. It is hoped that this program can be sustainable and become a model for community empowerment in other areas.

KEYWORDS: *Community Empowerment, Papaya, Sauce, Creativity, Economic Value.*

1. INTRODUCTION

Papaya (*Carica Papaya L.*) is a tropical plant originating from Central and South America, but has now spread widely in various tropical countries, including Indonesia. This plant is known for its ease of cultivation and high productivity. Papaya fruit has an oval or round shape, with green to yellowish skin when ripe. The flesh of the fruit is orange or red, contains a lot of water, and has a distinctive sweet taste. In addition, papaya is also rich in nutrients such as vitamin A, vitamin C, potassium, and dietary fiber, making it an excellent fruit choice for body health. From a creative economic perspective, papaya has great potential to be processed into innovative products that can increase its economic value. Surplus papaya production in many areas is often not optimally

utilized, so processing it into products such as sauces, sweets, or drinks can be a solution to reduce waste. innovation in the utilization of local agricultural products such as papaya can encouraging community-based economic growth, especially in rural areas. In addition, the development of papaya-based products also supports the principle of sustainability, because it utilizes natural resources efficiently without creating excessive waste. Thus, papaya is not only beneficial in terms of health, but also makes a significant contribution to local economic development.

Sauce is a processed product based on liquid or semi-liquid that is used as a food complement, by ensuring that all raw materials and production processes are in accordance with the principles of halal in Islam. The halalness of a food product includes the selection of halal ingredients, treatment that does not violate sharia, and a guarantee that production tools are not contaminated with haram substances. Halal sauces generally use ingredients such as fruits, vegetables, spices, and food additives that are registered and have been certified halal.

Air Sempiang Village is one of the villages located in Kabawetan District, Kepahiang Regency, Bengkulu Province, which has abundant agricultural potential, one of which is papaya plants. However, the economic potential of papaya agricultural products has not been fully utilized, especially in terms of diversification of processed products. Its utilization is still limited to direct consumption or sold in raw form with low economic value.

This papaya sauce processing business can create new economic opportunities for the community, especially for groups that do not yet have a fixed income. This will help improve family welfare and empower women or village youth who may be involved in the production process.

This empowerment will likely encourage the development of MSMEs in the community. By making the sauce-making business using papaya as a superior product , people can expand their market and increase their income. This business can also help promote community products at a wider level, both in the surrounding area and in larger markets. One of the challenges that may be faced is how to introduce this product to a wider market. In addition, quality standards and packaging are also important factors so that this papaya sauce product can compete with similar products. However, the use of papaya is still limited to direct consumption or sold in the form of fresh fruit at a relatively low price. There has been no innovation in agricultural product management that can provide added value economically. This activity aims to improve community skills in sharia entrepreneurship, from product innovation to marketing.

This program is expected to create a business model based on local potential that can be applied in various regions, while increasing awareness of halal products and supporting a sustainable creative economy. The results are expected to open up new business opportunities and

improve community welfare through the use of environmentally friendly local resources. This program can provide economic benefits to the community. By processing papaya into sauce, this program creates new business opportunities, maximize the harvest of unused papaya, and open local and national markets. In addition, local farmers will be empowered as suppliers of raw materials, increase their income, and boost the local economy. Processing papaya into sauce helps reduce agricultural waste that can pollute the environment. This program also supports sustainable agricultural management by utilizing papaya that is less in demand in the market. This program helps communities improve their skills in product innovation, business management, and sharia-based marketing. This experience can open up creative business opportunities in the future and encourage an entrepreneurial culture in the community, creating new jobs

2. METHOD

The implementation of this activity program is carried out using a participatory method using a direct approach to the community. The community service team conducted observations and direct communication with the community regarding the idea of making papaya sauce. After the community understood and agreeing to the event, training activities were carried out by demonstrating the making of papaya sauce. The stages of activities carried out by the team include:

- a. Delivery of material related to how to process papaya fruit into processed products in the form of sauce.
- b. Practice of making processed papaya products into sauce.
- c. Evaluation of the level of participants' understanding in making processed papaya products into sauce.

This activity was carried out at the Putri Land Bouw UMKM Production House, Air Sempiang Village, Kabawetan District, Kepahiang Regency in May 2025. The target of processing papaya into sauce is the people of Air Sempiang Village. This training was attended by a community of approximately 20 PKK mothers from Air Sempiang Village. The 20 PKK mothers who became participants were based on their potential to become UMKM that could be further developed.

3. RESULT AND DISCUSSION

Results of the community service activities were carried out in several stages, including starting with a papaya plantation survey and explaining... about the benefits of papaya for health and market opportunities related to the diversification of papaya processed products that can be used to increase family income, as well as the tools and materials used, followed by the process of

processing papaya into sauce. Discussion sessions through questions and answers to deepen the material that has been explained and measure the success of this community service program. The community service activity ended with the training stage of making processed sauce from papaya fruit which was highly appreciated by the training participants as an alternative to increasing the durability of papaya that is suitable for consumption and can be used as an alternative papaya processed business with high selling value.

Papaya is one of the horticultural commodity fruits that is popular with the community, papaya fruit is often sold by the community without any prior processing, so that the papaya fruit simply rots. Community service activities are carried out with the aim of increasing the knowledge and skills of housewives in Air Sempiang Village, Kabawetan District in utilizing papaya fruit. as one of the processed sauce products used by devotees as the target audience. Papaya fruit contains a lot of water so that in order to last a long time, a solution is needed to utilize this papaya fruit into various processed products, including as a sauce product. Because the sauce has a low water content, sugar and acid can increase the shelf life of the sauce.

With this community service activity, it raises awareness among the community, especially housewives in Air Sempiang Village, to be able to process papaya into sauce so that family income can be increased. This community service activity began with a speech from the Head of Air Sempiang Village, which was then continued with material counseling using the lecture method. The speaker provided an explanation of the material in the form of the benefits of papaya for health, business opportunities for papaya processed home industries, techniques for making papaya into sauce, tools and materials used. Furthermore, the speaker asked several questions to the participants regarding the material explained, to measure the participants' understanding of the material that had been given. The activity was continued with training and mentoring for mothers in the process of making papaya sauce. The indicator of success at this training stage was measured from the enthusiasm of participants who asked questions about the process of making papaya sauce. The ingredients prepared by the researcher in making the sauce were 1 papaya, enough granulated sugar, enough salt, shallots, garlic, chilies, limes, and enough water. The tools used in the process of making the sauce included containers, knives, blenders, pans, strainers and stoves.

The steps for making papaya sauce include:

1. Peel and clean the seeds of the papaya fruit, then wash it thoroughly.
2. Peel shallots, onions white and remove the chili stalks then wash clean.
2. Add the papaya pieces, red onion, garlic, and chilies into the pan. Add enough water, then boil for 15-20 minutes until the papaya soft.
3. The washed ingredients are then steamed for 15-20 minutes.

4. After that, blend the boiled papaya, then strain it to get a soft texture.
5. Then continue by blending the shallots, garlic and chilies, then strain to get a soft texture.
6. Put all the strained ingredients into the pan, then add other ingredients such as salt, sugar and lime juice to taste.
7. Cook over low heat while stirring for 10-15 minutes until thick.
8. Then turn off the stove and let the papaya sauce cool.
9. Pack the papaya sauce into the prepared container.

Tabel 1,1 Activity

No	Type Activity	Month 4		Month 5		Month 6	
1	Site Survey						
2	Training 1						
3	evaluation						
4	Making report						



Picture 1. Papaya plantation survey



Picture 2. Survey of the location of the sauce making place



Picture 3. Introduction of Material Materials



Picture 4. Papaya Sauce Making Process



Picture 5: The results of processing papaya into sauce

4. CONCLUSION

Efforts to increase the economic value of papaya are to utilize papaya as a basic ingredient in making sauces that have a selling value. Making sauce from papaya is very

simple, through this guidance it is hoped that the activity of making sauce from papaya will become a habit that can generate additional income. Papaya sauce is the utilization of papaya fruit that is processed and mixed with other ingredients. Technique making papaya sauce that has been done in Air Sempiang Village, Kabawetan District, Kepahiang Regency, namely carrying out the process of preparing sauce ingredients, the process of refining sauce ingredients, and the heating / processing process. From the community service activities carried out by the community service team, it is hoped that participants will be able to develop this papaya sauce product into a product that can be marketed. After carrying out all Community Service (PM) activities that are arranged according to the Report (PM), we can provide input and suggestions that aim to provide information for the good of the entire community of Air Sempiang Village, Kabawetan District, Kepahiang Regency.

It is hoped that the people of Air Sempiang Village, especially those who have SMEs, will implement the creation of more attractive packaging to increase the selling value of a product. Marketing is expected to be wider than before with the internet which can be used as a marketing medium for original village products. There needs to be an increase in the management of internal village facilities and infrastructure to be more... optimizing its functions so that the community can enjoy it well and utilize it for the welfare of the village. There needs to be an effort to increase public awareness to be active in village activities in order to increase community knowledge and skills.

Inviting the community to be more creative by utilizing the surrounding environment to create new product innovations with high sales value to add added value to Air Sempiang Village, Kabawetan District, Kepahiang Regency. development will continue to be carried out in community service activities with other innovations

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