



Ushering in the Age of Endemic

**THE 11TH INTERNATIONAL INNOVATION,
INVENTION & DESIGN COMPETITION
INDES 2022**

EXTENDED ABSTRACTS BOOK



e ISSN 2756-8733



9 772756 873009

© Unit Penerbitan UiTM Perak, 2023

All rights reserved. No part of this publication may be reproduced, copied, stored in any retrieval system or transmitted in any form or by any means; electronic, mechanical, photocopying, recording or otherwise; without permission on writing from the director of Unit Penerbitan UiTM Perak, Universiti Teknologi MARA, Perak Branch, 32610 Seri Iskandar Perak, Malaysia.

Perpustakaan Negara Malaysia

Cataloguing in Publication Data

No e-ISSN: e-ISSN 2756-8733



Cover Design : Nazirul Mubin Mohd Nor

Typesetting : Wan Nurul Fatimah binti Wan Ismail

EDITORIAL BOARD

Editor-in-Chief

Wan Nurul Fatimah binti Wan Ismail

Editors

Nor Hazirah Mohd Fuat

Noor Fazzriene J Z Nun Ramlan

Dr Nuramira Anuar

Dr Shazila Abdullah

Halimatussaadia Iksan

Iza Faradiba Mohd Patel

Jeyamahla Veeravagu

Mahfuzah Rafek

Nor Nadia Raslee

Nurul Nadwa Ahmad Zaidi

Peter Francis

Zarinatun Ilyani Abdul Rahman

Zarlina Mohd Zamari

The 11th International Innovation, Invention and Design Competition 2022

Organised by

*Office of Research, Industrial Linkages,
Community & Alumni Networking (PJIM&A)
Universiti Teknologi MARA Perak Branch*

and

*Academy of Language Study
Universiti Teknologi MARA Perak Branch*

ORYZABALL (RICEBALL)

Nor Hafizah Mazlan, Farhan Azmi, Suria Sulaiman, Siti Anis Adilah Tarmazi

Faculty of Hotel and Tourism Management, Universiti Teknologi MARA Pulau Pinang Branch

Email: hafizahmazlan@uitm.edu.my

ABSTRACT

Traditional food is the heart of our heritage. Every state, every race and tribe have their own culture and heritage that they take pride of. For Malaysian, *Nasi* (rice) is staple food, and there are varieties of *nasi* dishes such as *nasi dagang*, *nasi kerabu*, *nasi lemuni*, *nasi lemak*, *nasi minyak*, *nasi tomato*. Each *nasi* has their own uniqueness that comes from the ingredients. For example, *Nasi Lemuni* uses *Lemuni* leaves, and *Nasi Kerabu* is popular for its blue color which comes from a blue flower known as *Bunga Telang*. OryzaBall recreates the taste of the three *nasi* (rice) that are loved by the Malaysians named *nasi dagang*, *nasi kerabu* and *nasi lemuni* with fillings at the center in one packaging. This savory product is produced from the original Malaysian ingredients with a touch of Italian dishes called *arancini*. It is created to let people taste the three types of *nasi* in a packaging in one go. It is packed in paper container to make reheating in microwave or frying easy, people can have all three types of *nasi* wherever and whenever they want. OryzaBall is expected to promote local delicacies worldwide in a form that everyone can enjoy. The product also has longer shelf life and is easier to export to other countries, which is an advantage.

Keywords: culture and heritage, Malaysia, rice product, ready to eat, innovation

1. INTRODUCTION

Among popular *nasi* that are loved by the Malaysians are *Nasi Kerabu*, *Nasi Dagang* and *Nasi Lemuni*. *Nasi Kerabu* and *Nasi Dagang* is popular traditional food in the east coast of Malaysia while *Nasi Lemuni* is popular in the north state of Malaysia. Each *nasi* has their own uniqueness that comes from the ingredients such as *Nasi Lemuni* which uses *Lemuni* leaves, *Nasi Kerabu* which is popular for its blue color rice which comes from a flower known as *Bunga Telang*, and *Nasi Dagang* which uses glutinous rice as the main ingredient (Sulong et al., 2022). Realizing the potential of these traditional foods, and to recreate the taste of the three types of *nasi*, a form of rice balls with a filling in the middle called OryzaBall is developed. Oryza is a type of grass family which includes rice (Kellogg, 2009).

Rice is the all-time favorite among Malaysians (Rahim et al., 2017). Meanwhile, Arancini is an Italian rice dish (Zaccardelli, & Cohen, 2021). Malaysian recipes are combined with *Arancini* to create this savory product. It recreates the taste of popular traditional food by putting all three *nasi* in one packaging that can be conveniently consumed everywhere. OryzaBall is packed in an attractive paper container, which can be kept in the freezer or chiller and readily served by reheating it in the microwave oven or by using frying method.

2. FINDINGS

The uniqueness in the form of rice ball with three different flavors is the hit of the product. By recreating the normal traditional *nasi* into a rice ball form, it is hoped to promote local delicacies to worldwide in the form of staple food that can be enjoyed by everyone. It is easy to prepare by reheating it using microwave oven or using normal deep-frying method or air frying it. The packaging is also easy to handle and recyclable, it can be put in microwave oven for convenience.

The product also has an advantage as it has a longer shelf life than the actual traditional *nasi* thus making it easier to export to other countries. OryzaBall helps to promote local delicacy to protect the heritage and to maintain the taste of Malaysian traditional food. Moreover, people who are concerned about health and want to reduce carbohydrate intake will love this product because they can enjoy different flavors of rice at one time. OryzaBall can be enjoyed by all ages and social classes. Besides, with its easy and longer shelf life, it can be sold at tourist attraction areas and global platforms.

3. METHODOLOGY

Raw materials used in this study were rice and glutinous rice, coconut milk, onion, garlic, ginger, fenugreek, lemongrass. *Nasi kerabu*, *nasi lemuni*, and *nasi dagang* used different ingredients, some ingredients were purchased from a local supermarket located in Pulau Pinang and some such as *daun lemuni*, torch ginger (*bunga kantan*), and Vietnamese coriander (*daun kesum*) were purchased from local wet markets. To attain the typical aroma and flavor as well as the characteristics of each rice, each type of rice is prepared using a traditional method. The filling was adjusted to make it more dry for easy stuffing. Aromatic leaves such as torch ginger, Vietnamese coriander were also chopped and mixed in breadcrumbs for coating to create *Arancini*-style ball. Next, each rice ball was fried until golden brown and was left to be cool and before it was packed in microwaveable packaging.

4. CONCLUSION

This easy and savory product is produced from the original Malaysian ingredients with a touch of Italian dishes called *Arancini* recreated the taste of popular traditional food by putting all three *nasi* in one packaging that can be conveniently consume everywhere. OryzaBall can be enjoyed by all ages and social classes. Moreover, with its easy and longer shelf life, it can be marketed in tourist attractions and also on a global platform. OryzaBall can be consumed on different occasions, anytime and anywhere. The product can easily enter the market by selling it at the convenience store, supermarket and even hot spot or tourist attractions in all over Malaysia. It can attract food enthusiasts who loves to try new foods; 3 different tastes of *nasi* in one meal.

REFERENCES

- Kellogg, E.A. (2009). The evolutionary history of Ehrhartoideae, Oryzeae, and Oryza. *Rice* 2, 1–14.
<https://doi.org/10.1007/s12284-009-9022-2>
- Rahim, F. H. A., Hawari, N. N., & Abidin, N. Z. (2017). Supply and demand of rice in Malaysia: A system dynamics approach. *Int. J. Sup. Chain. Mgt*, 6, 1-7.
- Sulong, S. N., Shariff, S. N. F. A., Ishak, L. N. A., & Alias, M. A. M. Nasi Dan Pulut Sebagai Makanan Warisan Rakyat Malaysia, Bab Dalam Buku Siri 1, 95.
- Zaccardelli, E., & Cohen, J. H. (2021). Arancini, identity, and the refugee debate in Sicily. *Migration Letters*, 18(4), 453-462.

Surat kami : 700-KPK (PRP.UP.1/20/1)

Tarikh : 20 Januari 2023

Prof. Madya Dr. Nur Hisham Ibrahim
Rektor
Universiti Teknologi MARA
Cawangan Perak



Tuan,

**PERMOHONAN KELULUSAN MEMUAT NAIK PENERBITAN UiTM CAWANGAN PERAK
MELALUI REPOSITORY INSTITUSI UiTM (IR)**

Perkara di atas adalah dirujuk.

2. Adalah dimaklumkan bahawa pihak kami ingin memohon kelulusan tuan untuk mengimbas (*digitize*) dan memuat naik semua jenis penerbitan di bawah UiTM Cawangan Perak melalui Repositori Institusi UiTM, PTAR.

3. Tujuan permohonan ini adalah bagi membolehkan akses yang lebih meluas oleh pengguna perpustakaan terhadap semua maklumat yang terkandung di dalam penerbitan melalui laman Web PTAR UiTM Cawangan Perak.

Kelulusan daripada pihak tuan dalam perkara ini amat dihargai.

Sekian, terima kasih.

"BERKHIDMAT UNTUK NEGARA"

Saya yang menjalankan amanah,

SITI BASRIYAH SHAIK BAHARUDIN
Timbalan Ketua Pustakawan

nar

Setuju.

27.1.2023

PROF. MADYA DR. NUR HISHAM IBRAHIM
REKTOR
UNIVERSITI TEKNOLOGI MARA
CAWANGAN PERAK
KAMPUS SERI ISKANDAR