
Production of Processed Sago Porridge in Pemakuan Village Sungai Tabuk District

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Article History

Received: 14/08/25 Review: 23/04/26 Revision: 24/04/26 Available Online: 01/05/26

Abstract

Randang porridge is a sago-based food product with high cultural value and potential as a local specialty product. Its production process requires skill and precision to achieve the desired taste and texture. However, information on the production process used is still very limited. The purpose of this study is to describe the production of randang porridge. This study uses a qualitative approach and descriptive method. Data collection techniques include observation, interviews, and documentation. For data analysis, the process involves data reduction, data presentation, and drawing conclusions. Data validity is confirmed through source triangulation, technique triangulation, and time triangulation. The research results show that one of the processed sago products produced in Pemakuan Village is randang porridge. The production process of sago porridge involves several stages, starting from sifting, granulation, roasting, and finally packaging. The tools used in the production process of *bubur randang* are still simple, such as gas stoves, pans, spatulas, sieves, cloth bags, and manual scales. Based on the research conducted, it was concluded that Pemakuan Village is known as one of the sago production areas in Sungai Tabuk Subdistrict, with many residents involved in sago processing as a livelihood. Sago-based products have high economic and nutritional potential, with sago being equivalent to or even higher in calories than other carbohydrates, making it a popular food and supporting increased local income. The processing process still employs simple and traditional technology, yet remains efficient and affordable.

Keywords: Production, Processing, Traditional

Abstrak

Olahan sago bubur randang merupakan olahan makanan berbahan dasar sago yang memiliki nilai budaya tinggi dan potensi sebagai produk unggulan lokal. Pada proses produksinya memerlukan keterampilan dan ketelitian agar menghasilkan cita rasa dan tekstur yang sesuai. Namun, informasi mengenai proses produksi yang digunakan masih sangat terbatas. Tujuan Penelitian ini yaitu untuk mendeskripsikan produksi olahan sago bubur randang. Penelitian ini menggunakan pendekatan kualitatif dan metode deskriptif. Teknik pengumpulan data yang digunakan meliputi observasi, wawancara, dan dokumentasi. Sedangkan untuk Teknik analisis data, dilakukan melalui tahap reduksi data, penyajian data, dan penarikan kesimpulan. Keabsahan data dikonfirmasi dengan triangulasi sumber, triangulasi teknik, dan triangulasi waktu. Hasil penelitian menggambarkan: Produk olahan sago yang dihasilkan di Desa Pemakuan salah satunya adalah bubur randang. Proses produksi olahan sago bubur randang dilakukan dengan beberapa tahapan mulai dari pengayakan, pembentukan butiran, penyangraian, dan terakhir pengemasan. Adapun alat yang digunakan dalam proses produksi bubur randang masih menggunakan alat sederhana, seperti kompor gas, wajan, spatula, ayakan,

kantong kain, dan timbangan duduk manual. Berdasarkan penelitian yang telah dilaksanakan, maka diperoleh kesimpulan bahwa Desa Pemakuan dikenal sebagai salah satu tempat produksi sago di Kecamatan Sungai Tabuk, dengan banyak masyarakat yang terlibat dalam pengolahan sago sebagai mata pencaharian. Produk olahan sago memiliki potensi ekonomi dan gizi yang tinggi sago setara atau bahkan lebih tinggi kalori dibandingkan karbohidrat lain menjadi makanan yang digemari dan mendukung peningkatan pendapatan lokal. Proses pengolahan masih menerapkan teknologi sederhana dan tradisional, namun tetap efisien dan terjangkau.

Kata Kunci: *Produksi, Olahan, tradisional*

PRELIMINARY

Sago is one of the important sources of carbohydrates that is widely used as an ingredient in traditional food processing, just like rice, tubers, and corn. The sago plant contains very high levels of carbohydrates compared to other carbohydrate-producing plants (Nurhikmah, 2021). With proper management, dry starch production from sago can reach 20 to 40 tons per hectare per year, equivalent to sugarcane yields and far exceeding potato and cassava production, which only yield around 10-15 tons per hectare per year (R. S. P. Sari, 2025). Sago plants require more attention to support national food security. For example, sago plants can be cultivated evenly across several potential locations (Timisela, 2006). In addition to having sufficient calorie content and being suitable as an alternative in the food industry, sago is unique because it can grow in swampy areas, the natural habitat of sago palms. This condition provides significant ecological benefits. The potential of sago as an alternative carbohydrate source is enormous, especially for use as a rice substitute for the Indonesian population. Sago has great potential to become a food provider. With a single planting, sago can be harvested sustainably for up to 12 years without the need to clear additional land (Ananda, 2023).

Sago is a product derived from the processing of the pith of the sago palm or rumbia tree (Faramayuda, 2025). Sago has numerous benefits and uses that can be maximized, such as in many market foods like traditional cakes that use sago flour as a mixing ingredient. Additionally, this flour is widely used in other products such as paper glue production, mosquito repellent mixtures, and animal feed pellets. Sago offers extraordinary opportunities for product creation (Payu et al., 2023). The sago palm is a plant that can thrive in various conditions, including poor soil, easy maintenance, and flooded or non-flooded land (Notohadiprawiro et al., 2022). The sago plant is an endemic species found in Sulawesi, Sumatra, Papua, and Kalimantan (Istikowati & Sunardi, 2022). In Kalimantan, sago plants typically thrive in swampy areas and along riverbanks. Several districts in South Kalimantan have abundant sago plants, such as in Banjar District, specifically in Pemakuan Village, Sungai Tabuk Subdistrict (L. Sari et al., 2020).

Pemakuan Village is one of the villages in Sungai Tabuk District. Pemakuan Village is located on the banks of the Martapura River, covering an area of 3.05 km². The local community's main livelihoods are fishing, construction work or labor, rice farming, and sago farming. They also process sago flour and sago-based food products into various finished and semi-finished goods, due to the abundance of sago palms in the village. In Pemakuan Village, some sago palms grow wild, while others are cultivated by local residents as their primary source of income. The inner part of the sago palm trunk is the main source of sago flour, but the local community utilizes every part of the sago palm to the fullest extent. The bark is used as firewood, the leaves are used for roofing (rumbia roofs), sago pulp can be sold or used as animal feed, and the remaining sediment is used to make soy sauce and petis (Rahmawati, 2019). Sago processing in Pemakuan Village produces 10.5 tons per month (amanda Putri, 2025). Sago is produced in a factory located on the riverbank, both manually and using machines. The production is then further processed into semi-finished and finished products at different locations (Mustika, 2021).

Pemakuan Village is one of the areas that still preserves the tradition of processing sago into various traditional food products. One of the most well-known products is bubur randang, a traditional dish made from sago served with a sweet sauce made from coconut milk and brown sugar, which is commonly served at special events or as a daily snack. The traditional production process of bubur randang is still carried out by some members of the community, both for personal consumption and for sale. This process involves several stages, from purchasing the sago raw materials, forming the dough, to serving. Although it may seem simple, the production process requires skill and precision to achieve the desired taste and texture (Faramayuda, 2025). Unfortunately, information about the production process used is still very limited. However, the existence of bubur randang holds significant cultural value and has the potential to be developed into a local flagship product on a small-scale business level. The lack of research highlighting this potential presents a gap that needs to be addressed to promote the sustainable utilization of local resources.

This researcher offers a novel approach by focusing on bubur randang as the main subject in the study of sago-based processed food production. Research on the production process of sago-based bubur randang in Pemakuan Village is important to conduct in order to delve deeper into the stages of the production process, as well as the tools and materials used by the community to maintain this production. Therefore, this study is expected to contribute to the preservation of traditional foods and serve as a reference for the development of sustainable small-scale businesses based on local foods, with the title “Production of sago porridge in Pemakuan Village, Sungai Tabuk District.”

METHOD

This study uses a qualitative approach, where the methods applied focus on the process of collecting data or information until it is considered sufficient for interpretation, to explain the phenomena or problems that arise in accordance with the research approach. In qualitative research, the data produced is an in-depth description of the speech, writing, and behavior observed from individuals and groups (Yuliani, 2018). Qualitative research is essentially the process of observing individuals in their environment, interacting with them, and trying to understand their language and interpretation of the world around them (Rukajat, 2018). Qualitative research produces descriptive data in the form of written or spoken words from individuals and observable behavior, which aims to explain the phenomena or issues that occur in accordance with the focus of the research. In addition, the data is processed and compiled by researchers into scientific works. Descriptive research is a factual research method that aims to study groups of people, subjects, or contemporary thoughts (Rukajat, 2018).

The subjects in this study were determined purposively to determine the informants who would be the sources of data in this study. Informants are people who can provide relevant information about the research object. In this study, they are the owners of sago processing businesses and employees who work in sago processing. In addition, interviews were conducted with the village head and village officials in Pemakuan Village, Sungai Tabuk District.

In qualitative research, the research instrument is the researcher himself. The researcher acts as the main data collector who determines the focus of the study, selects informants, collects and evaluates data, and analyzes, interprets, verifies, and draws conclusions in depth. The researcher uses several instruments in this study, including interviews, writing instruments, and recording devices in the form of mobile phones (amanda Putri, 2025).

The data sources in this study consist of primary and secondary data. Primary data is data collected by the researcher in the field, such as through direct interviews with business owners and employees involved in the processing of sago bubur randang, as the primary source of information regarding the processing of sago bubur randang. Meanwhile, secondary data is

data obtained indirectly, in the form of documents such as journals, books, and documents related to the processing of sago porridge randang.

The data collection techniques used include observation, interviews, and documentation. Additionally, the data analysis process is carried out through several stages, including data reduction, data presentation, and drawing conclusions. Data validity checks were conducted using source triangulation, technique triangulation, and time triangulation to assess the validity and objectivity of the data in this study on the processing of sago porridge in Pemakuan Village, Sungai Tabuk District.

RESULTS AND DISCUSSION

Pemakuan Village has abundant natural resources, especially sago palms, which are the main raw material for making sago. The large number of sago palms makes sago an important commodity and the main source of livelihood for the local community. There are various forms of community involvement in the sago industry, such as community members who own sago palm trees selling their trunks to others, whether individuals or factories. Some community members work in factories that process sago palm trunks into sago flour, and there are also residents who utilize sago flour to make various types of traditional foods, one of which is bubur randang, thereby creating household-based economic opportunities (amanda Putri, 2025).

Sago-based products are the result of processing sago into safe and edible food. Sago products serve as complementary foods and have a calorie content comparable to rice and corn, and can even exceed the calorie content of potatoes, cassava, sweet potatoes, and yams (Muhammad, 2023). Pemakuan Village is one of the villages that produces sago-based processed foods that are quite popular among consumers, thanks to the quality of the sago-based processed foods offered in this village, which generally meet good standards. The sago-based processed foods produced are then marketed at a set price. This pricing is based on the calculation of all costs incurred during the production process. The sago processing business greatly helps rural communities in increasing household income. Sago has become an important part of the life of the Pemakuan Village community, not only as a source of income, but also as a popular food. Some of the Pemakuan Village community make the sago processing business their main occupation, while others make it a side business (Muliasari et al., 2025).

In addition to serving as a food source for the community, sago plants also have economic value (Tiono et al., 2025). The sago processing business in Pemakuan Village has the potential to increase local income and create jobs, especially for sago farmers and business actors. With the abundant availability of sago plants in Pemakuan Village, this potential can be further developed to support the improvement of the local economy. Sago porridge products in Pemakuan Village are managed by several people using simple equipment. Their existence contributes slightly to the economy, as they have become part of the processed products that are in demand by various groups, especially in Pemakuan Village. The main ingredient in the production of sago products comes from sago obtained in Pemakuan Village and its surroundings.

Some people in Pemakuan Village, Sungai Tabuk District, process sago plants into products with commercial value. The sago plant stems are utilized to produce both wet and dry sago flour. Communities in sago-producing areas have long traditionally utilized sago as part of their daily lives. To this day, in Pemakuan Village, the utilization of sago remains traditional and is primarily managed by the local community. The sago processing process in this village uses very simple technology, which is generally still done traditionally.

Sago plays an important role in supporting the lives of local communities, not only as a food source but also as an economic source of income for some residents who use it as a

commodity for their businesses. The community utilizes sago not only in the form of randang porridge but also to create various other traditional food products. All these products demonstrate that sago has become an integral part of the local culinary identity of the village of Pemakuan. There are a number of communities that are still actively engaged in traditional sago processing, both in the form of pure sago flour and sago-based food products. One of the most prominent forms of business is the production of bubur randang, a sago-based specialty food that is widely enjoyed by the local community.

The sago porridge processing business is not concentrated in one location but is spread across several neighborhood units (RTs) in Pemakuan Village. Based on interviews with informants and direct observations in the field, it was found that sago porridge business operators are distributed across several RTs as follows. First, in RT 01, there are two businesses that regularly produce randang porridge for sale, both to the local community and to traditional markets outside the village. Second, in RT 02, there are also two businesses that carry out similar production activities, where the processing methods used still maintain the traditional methods that have been passed down from generation to generation. Third, in RT 03, there is one business operator managing randang porridge production independently, from raw material processing to product distribution to consumers. Meanwhile, in RT 04, there is also one business operator engaged in bubur randang production. This business is independently managed in a home environment, with a production pattern similar to other business owners, namely still using traditional methods in sago processing. The even distribution of businesses across several RTs indicates that bubur randang production activities are part of the broader economic life of the community, not just concentrated in one particular group or family.

Figure 1. Processed Sago Products *Bubur randang*



(Source: Personal Documents, July 2024)

Randang porridge is a local variation of sago porridge, also known as pearl sago, which is typical of South Kalimantan. In Banjar, this porridge is called randang porridge and is made from randang sago, which is similar in shape to pearls but has a coarser texture. It is cooked with brown sugar, granulated sugar, and coconut milk, and is usually flavored with pandan before being served warm or savory (Masyithah, 2025). This makes it sweet, delicious, and culturally significant as a traditional food.

The sago processing carried out in Pemakuan Village still relies on simple tools, reflecting the traditional approach to producing this product. Technology is used to make the product more competitive and compliant with various trade regulations (Arsal & Saridewi, 2023). Despite using technology and equipment that are not overly advanced, this does not diminish the quality and efficiency of the production process. For example, cooking equipment such as gas stoves, pots, and so on are basic tools commonly used in kitchens, yet they are crucial in the sago processing production process. In addition to cooking equipment, there are other tools such as rice sieves, scales, strainers, and thermoses. The use of these simple tools has several advantages. First, these tools are easily accessible and do not require large costs to

acquire. In addition, the use of simple tools also makes it easier for workers to adapt and learn in the production process (Tiono et al., 2025).

In addition to the importance of the tools used in the production process of *bubur randang*, raw materials are a major factor in production. The raw material used in the production of *bubur randang* is sago, which is processed from the trunk of the sago palm tree. Sago has a variety of uses, both as a main ingredient and as an additive in food production (Rosida, 2019). The sago is typically sourced from local sago raw material factories that supply it for production needs. This indicates that the sago raw material is obtained from factories that process rumbia tree trunks into sago. These factories are located in Pemakuan Village and its surroundings, making it convenient to access the raw material. Recently, there has been a decline in the availability of sago raw materials. Business actors are believed to be able to carry out the production process in accordance with customer demand or needs thanks to the availability of raw material suppliers (Rahayu, 2020). This decline has become an obstacle that affects the continuity of the production process. When there is a shortage of raw materials, the sago processing will be disrupted or even stopped, considering that there are no raw materials that can be processed to produce the final product (Ayuningtyas et al., 2025). The price of sago raw materials used in the production process of processed randang porridge in Pemakuan Village is currently around Rp350,000 per 100 kilograms.

In practice, the amount of sago used in a single production process depends heavily on the target production volume for that day. Typically, the sago requirement for a single production batch ranges between 25 and 50 kilograms. If market demand is high, such as when there are special orders from customers, the amount of sago used can reach 50 kilograms. Conversely, on regular days or when demand is not too high, the amount of sago used tends to be less, around 25 kilograms. This variation in raw material usage indicates that the production scale is flexible, adapting to current demand needs and conditions.

Success in carrying out the production process depends on the production system implemented in the business. The quality of the production system in a business will have a direct impact on the implementation of the production process. If the production system runs well, the products or services produced will be of high quality. Conversely, if the production system is poor, the results will be unsatisfactory (Budiartami & Wijaya, 2019).

To create a product that meets the desired specifications or needs, the processing or production process requires a certain amount of time. The time required for this process depends on several factors, such as the type of raw materials used, the available technology, and the skill level of the workers involved (Muhammad, 2023). The process of making sago-based randang porridge in Pemakuan Village is carried out through several stages that are still traditional but structured. These stages require patience and special skills to produce a texture and taste that suits the community's preferences.

The steps in the process of making sago porridge randang are as follows:

1.) Sifting

In this initial stage, the sago flour is sifted using a manual sieve made of fine wire so that the grains become smaller and finer. The aim is to avoid clumping and ensure that the dough is evenly mixed. A container is placed under the sieve to collect the sifted flour.

2.) Sago Grain Formation

After sifting, the sago flour is placed in a cloth bag. By gently shaking the bag, unique sago grains are formed. This technique produces denser grains that allow for better absorption of the sauce when served.

3.) Roasting

The formed sago grains are then roasted in a preheated pan coated with a small amount of oil. The roasting process takes approximately 5 minutes with continuous stirring to prevent burning until the sago grains are slightly dry.

4.) Packaging

The final stage in the production process is packaging. The cooled pieces of sago porridge dough are placed into 12 x 12 cm plastic packaging. Each package is weighed using a manual scale to ensure uniform weight, which is 2 ounces (200 grams) per package. Neat and uniform packaging is important to maintain quality and facilitate distribution to the market or customers.

CONCLUSION

Based on research conducted on the processing of sago porridge in Pemakuan Village, Sungai District, it was concluded that Pemakuan Village, Sungai Tabuk District, has abundant sago resources, and sago is an important commodity that serves as the primary source of livelihood through various community activities: from the sale of rumbia trunks, sago flour processing at factories, to the production of traditional foods such as sago porridge, which is done on a household basis. The production process of sago porridge involves several stages, including sieving, forming sago grains, roasting, and finally packaging. The production process for sago porridge is carried out manually and traditionally. This product has high economic and nutritional potential, with sago being equivalent or even higher in calories compared to other carbohydrates, making it a popular food and supporting increased local income. The processing method still uses simple and traditional technology, yet remains efficient and affordable.

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