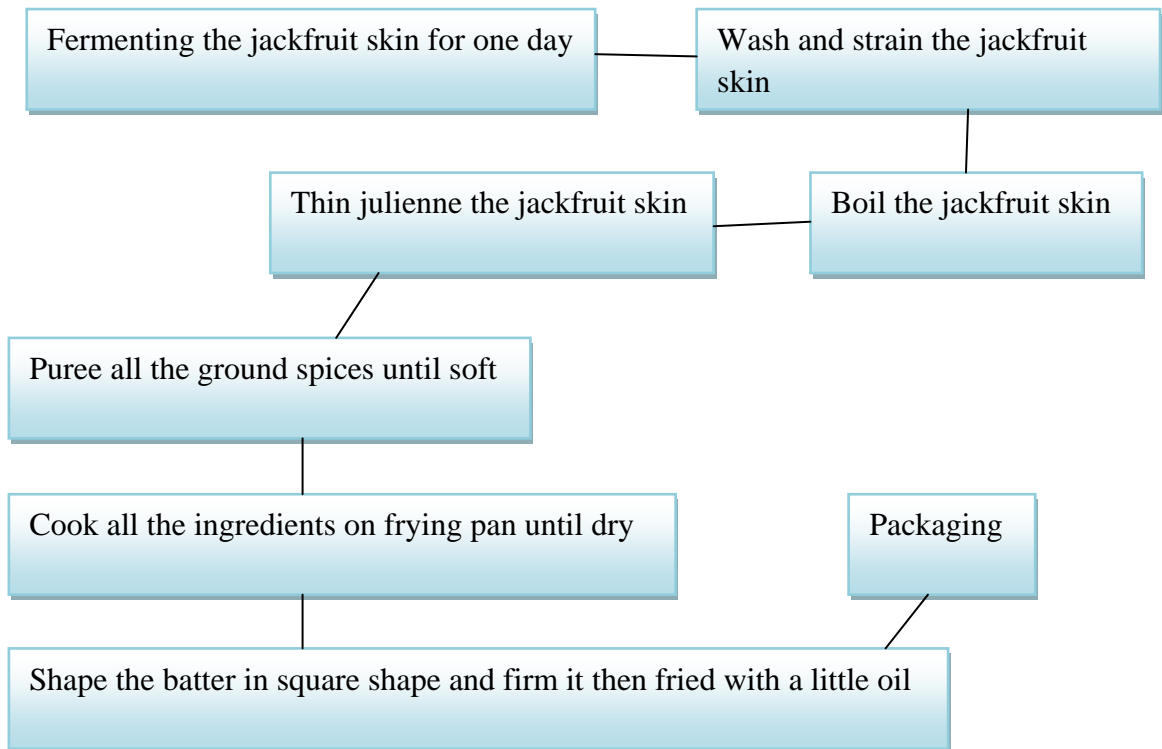


CHAPTER 3

NEW PRODUCT PROCESSING SEQUENCE

3.1 PROCEDURE (FLOWCHART)



3.2 COMPLETE RECIPE

High Protein, Calcium, and Fiber Empal made from Jackfruit Skin

Ingredients:

250 g fermented inner jackfruit skin

100 ml coconut milk

100 g shredded coconut

37 g brown sugar

Pureed ground spices:

33 g garlic

65 g red onion

17 g candlenut

6 g lemongrass

10 g galangal	2.5 g coriander
3 orange leaves	1.2 g cumin
45 ml sweet soy sauce	6 g turmeric
700 ml water, for boiling	16 g tamarind
Salt to taste	

Steps:

- 1.) Ferment the jackfruit skin with warm water and salt with ratio of 1 L : 10 g at room temperature for one day. This is done to add *lactobacilli*, a “friendly” bacterium that is the primary agent that ferments the fruit skin. Fruit skin had a tendency to spoil quicker so fermentation is needed to avoid spoilage.
- 2.) Wash the jackfruit skin then strain it.
- 3.) Boil the jackfruit skin until medium soft for around 20 minutes.
- 4.) Thin julienne the jackfruit skin.
- 5.) Puree all the ground spices until soft with blender.
- 6.) Pour a little water to the tamarind and mix it until mixed thoroughly.
- 7.) On a frying pan, put in jackfruit skin. Then, add pureed ground spices coconut milk, salt, orange leaves, soy sauce, minced galangal, tamarind water.
- 8.) Wait until the liquid runs out then put in brown sugar and shredded coconut.
- 9.) Stir until dry, but not too dry.
- 10.) Shape the batter in square shape and firm it so it doesn't ruined when fried. Then fried with little oil.
- 11.) Jackfruit skin empal is ready to serve, best to be eaten with white rice.

HACCP is very important procedure in our production because we want the best for our customers. Food safety is always number one in our list. Our product is managed to ensure food safety through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement, and handling to manufacturing, distribution, and consumption of the finished product. We always make sure to wash the jackfruit skin properly for our food safety program. It needs to be washed of all harmful pesticide residues before consumption. Our facilities and equipment should be selected to promote safe food preparation and handling practices by workers. Adding salt to the jackfruit skin during the fermentation is very important procedure. It gives the skin more shelf life and the formation of smell.

STORAGE & SHELF LIFE

Our product can only last 5 days maximum in the refrigerator for the best texture and taste. This is because we don't use any preservatives to keep our product healthy for daily dish. It's advice to heat the empal in microwave before consuming the product. It will be more delicious and feel like it's newly made.