

CHAPTER 2

2.1 PRODUCT DESCRIPTION

Dusse is the result which is processed into a sausage made from durian seeds

2.2 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1 Durian seeds (nimadesriandani.wordpress.com)

Durian seeds as main ingredients have the largest amount in the recipe



Picture 2 Salt (Financial Tribune)

In sausage, salt used to give salty taste in the product. In salt contains elements of sodium and chlorine. Sodium of content is important the process of fluid balance in the body.



Picture 3 Black Pepper (Unitednature)

Black Pepper have unique aroma hence it often used in many kind of food. The used of black pepper is to enrich the flavor sausage.



Picture 4 Powdered Mushroom Broth (inge maria wibowo)

Powdered mushroom broth is seasoning made from mushroom that gives savory flavor into sausage. It's healthier than others seasoning in market because it made from vegetable and free from MSG also rich in nutrients such as unsaturated fats, selenium, potassium, carbohydrates, proteins, vitamins A,C, B6, B12, calcium, nutrients, and magnesium.



Picture 5 Egg (Tribun Jogja)

Egg are one the sources of animal protein. Egg is a favorite food for our citizens and entire world population also likes it. Eggs can be cooked according to taste started from boiled, fried. A variety of foods from these eggs have a good taste and are sure to make many people addicted.



Picture 6 Garlic (hovid)

Garlic grows in many parts of the world and is a popular ingredient in cooking due to its strong smell and delicious taste. However, throughout ancient history, the main use of garlic was for its health and medicinal properties. Its use was well documented by many major civilizations, including the Egyptians, Babylonians, Greeks, Romans and Chinese.

2.3 EQUIPMENT AND TOOLS



Picture 7 Knife (zwing.J.A)

A Kitchen knife is any knife that is intended is to be used in food preparation. Knife made of flat metal with sharp edges is called a called blade. The knife consists of two main parts, namely the blade and the handle of knife.



Picture 8 Blender (Tefal Mastermix)

A blender is a kitchen and laboratory appliance used to mix, puree, or emulsify food and other substances. A stationary blender consists of a blender jar with a rotating metal blade at the bottom, powered by an electric motor in base.



Picture 9 Weighing Scales (indiamart)

Weighing scales is a device used to measure the weight of ingredients. Using a scale will result a more accurate measurement of the ingredients. Scales are available in manual and digital types.



Picture 10 Bowl Stainless Steel (amazon)

Bowl stainless steel is a equipment for wash the durian seeds. Its function is to stir ingredients.



Picture 11 Cutting Board (Flipkart)

A cutting board is a durable board on which to place material for cutting.



Picture 12 Spoon (dunia masak.com)

A spoon used to mix the material, including foods.



Picture 13 Oven (Harveynorman)

Oven is optional tools that used when the weather not support to dried the durian seeds.



Picture 14 Sheet Tray (surdel parly rentals)

Tray is used in the drying process for layered the durian seeds. Tray from metal material is good heat conductor that helps the durian seeds dried evenly.



Picture 15 Saucepan (kitchenwarehouse)

The pan is used to boil the durian seeds.



Picture 16 Collagen (waltonsinc.com)

Our wide variety of edible collagen casings. Whether for processed, fresh, pre-cooked fried sausages or dry-cured snacks, casing from Edcofan is a classic every edible collagen.