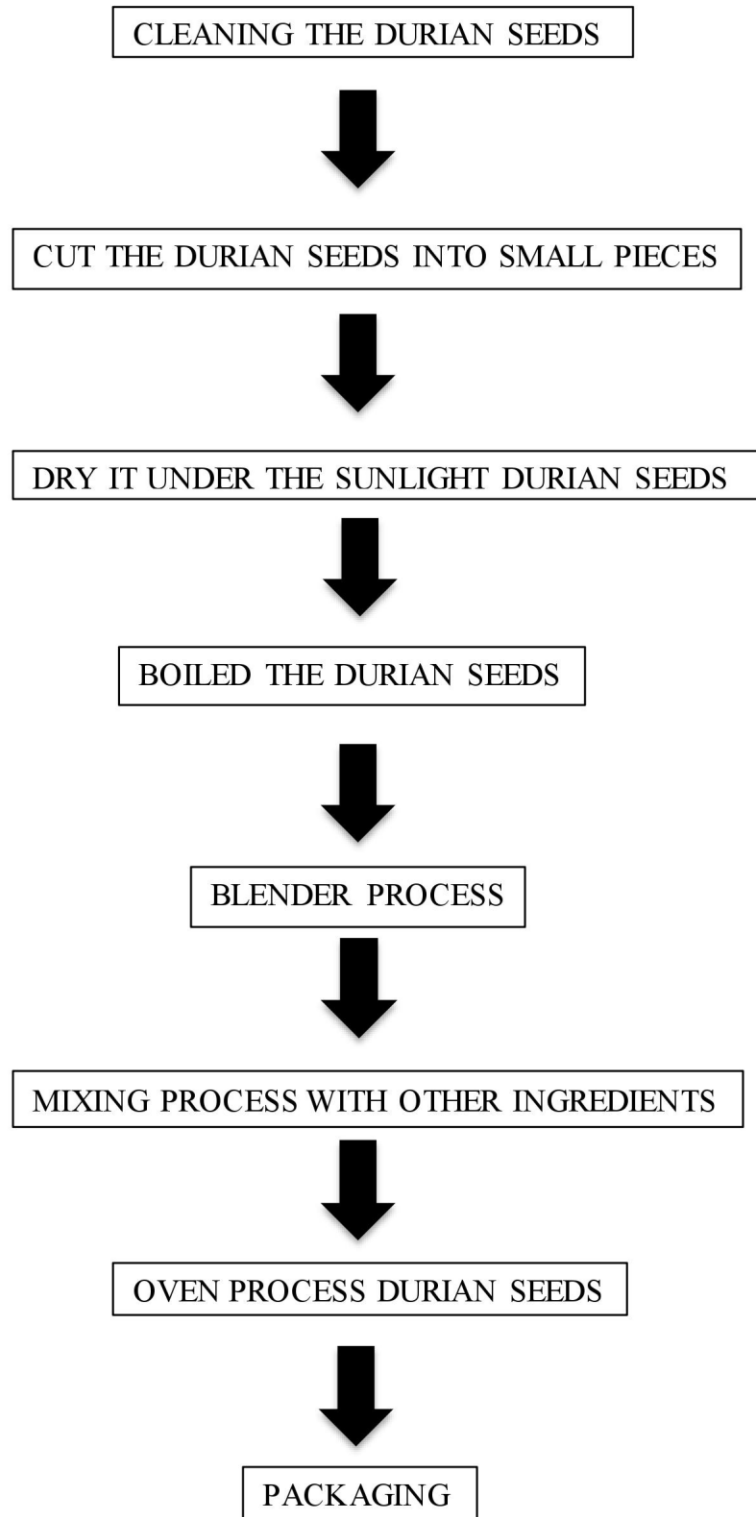


CHAPTER 3
NEW PRODUCT PROCESSING SEQUENCE

3.1 THE PROCESSING PRODUCT BY USING FLOWCHART



3.2 COMPLETE RECIPE

DURIAN SEED SAUSAGE

Ingredients

200 gr durian seeds
1 tbs salt
1 tbs black pepper
1 tbs beef powder
4 cloves garlic
2 whole egg
10 gram maizena

Step :

1. First of all ,wash the durian seeds until clean
2. Cut the durian seeds into small pieces
3. Dry it under the sunlight durian seeds for about 4 days
4. Boiled durian seeds in the boiled water for about 1 ½ hour (the skin become red)
5. Drain the durian seeds and leave the seeds for a minute until cold
6. Blender the durian seeds with egg until soft
7. After that mix the durian seeds with other ingredients like salt, black pepper, beef powder, garlic, maizena
8. Put the durian seeds in collagen
9. Bake in the durian seeds sheet tray for 15 minutes in 100 C oven
10. Put the durian seeds in the packaging

3.3 PRODUCTION METHOD

