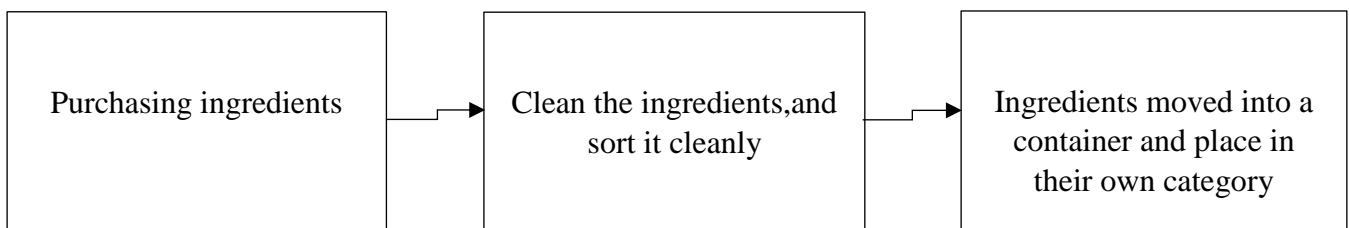


## CHAPTER 3

### Production Method

#### 3.1 Production Method

##### 1. Storage

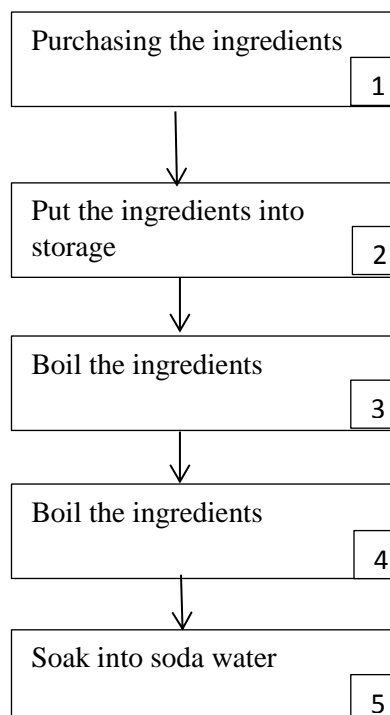


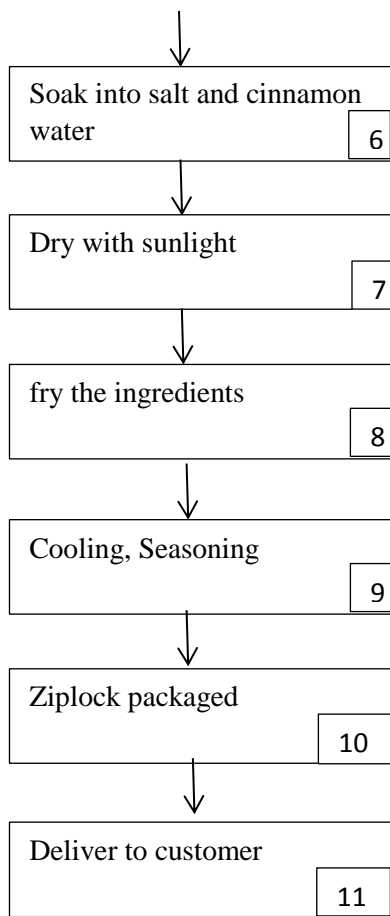
Notes : - purchase the ingredients in market.

- ingredients should be clean up and sort it gently

-place the ingredients into their own containers

##### 2. SOP (standart operational procedure)







### 3. Hygiene and sanitation

- Washing hand and wash all necessary ingredients before process.
- Make sure utensil are clean before and after use.
- Always make sure kitchen is clean and good condition.
- Prepare the trashbin.
- Make the daily cleaning for the refrigerator every month.
- Product will be delivered by distributor by motorcycle and the product will be put in the motorcycle box

## 3.2 Recipe

### Lemon Skin Chips

(1 pack)

- 110gr Lemon skin
- 1L Water
- 90ml Lemon juice
- 50gr Caster sugar
- 7gr Salt
- 150ml Soda water
- 3gr cinnamon powder
- 100ml Cooking oil
- 2tsp Caster sugar, 1tsp cinnamon powder (for seasoning)

#### Procedure:

1. Measure and sort all the ingredients, and prepare the equipment and utensils.
2. Wash all the lemon with water.
3. Peel the lemon skin.
4. First boil 400ml water with 50gr caster sugar, and 45ml lemon juice.
5. And second boil again with 400ml of water, 3gr of salt and 45ml lemon juice.
6. Strain the lemon skin, prepare 150ml of soda water then soak it for 7 hours.

7. And the second bath soak again the lemon skin with 100ml of water, 4gr of salt, and 3gr of cinnamon powder. Soak it for one night.
8. And the next day dry the lemon skin with sunlight until the lemon skin completely dry.
9. When the lemon skin completely dry, heat the frying pan with 100ml of cooking oil and put the heat in low position. When already hot fry the lemon skin.
10. The last step is the seasoning, when every step has complete, chill the lemon skin for a second, then take 2tsp of caster sugar, and 1 tsp of cinnamon powder, sprinkle on the lemon skin. After that put it in ziplock packaging.