

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED



Picture 1. The material for for the mayonnaise

1. Raw soybean as a main ingredient for tempeh
2. Soya oil for emulsify
3. Lemon juice as a acid for taste and helping emulsify
4. Salt for seasoning
5. Water to blend the tempeh until become liquid
6. Sugar syrup for give little sweetness for the mayonnaise
7. Tempeh yeast as second main ingredients for making tempeh
8. Rice vinegar as an acid for helping emulsify with the tempeh

## 2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The tools used during the processing of making Tempeh

1. Pot  
Pot used to boil the soybean
2. Gastronom  
Gastronom used to soak the soybean and put soybean after cooked
3. Strainer  
Strainer used to strain the soybean after cooked
4. Sealer  
Sealer used to seal the plastic
5. Measuring Cup  
Measuring cup to measure the water or any types of liquid
6. Digital Scale  
Digital scale used to measure the amount of the ingredients
7. Toothpick  
Toothpick used to hollow out the plastic after sealed
8. Rubber Spatula  
Rubber spatula used to stir the soybean while cooking

9. Plastic

Plastic used to put the Tempeh that is ready to ferment

10. Stove

Stove used to boil the soybean



Picture 3. The tools used during the processing of making mayonnaise

1. Gastronom

Gastronom used to soak the soybean and put soybean after cooked

2. Spice blender

Spice blender used to blender the tempeh

3. Hand Blender

Hand blender to emulsify tempe mixture, oil, and acid

4. Measuring Cup

Measuring cup to measure the water or any types of liquid

5. Digital Scale

Digital scale used to measure the amount of the ingredients

## 2.3 THE PROCESSING PRODUCT USING PICTURE

### 2.1.1 Tempeh

#### 1) 300gr Raw Soybean



Picture 4. 300gr soybean

#### 2) Soak the raw soybean in 800gr distilled water for approximately 5 hours and cover it with lid



Picture 5. Soak soybean and cover the lid

3) After soaked for 5 hours, Strain it



Picture 6. Soaked soybean and strain

4) Prepare boiling water in pot, after boiling add the soaked soybean and boil for 15 minutes in medium high heat



Picture 7. Boiling water and put the soybean in and boil it

5) After cooked for 15 minutes in boiling water, turn off the heat and cover the pot with lid and let the temperature cool down

6) After the temperature cool down, separate the outer skin of soybean until clear with hand



Picture 8. Separate the outer skin and strain it

7) Prepare the boiling water in pot and add the clear soybean, boil for 30 minutes



Picture 9. Boiling water and add the soybean



8) After the soybean cooked, strain it and let it cool and dry the excess water



Picture 10. Strain the cooked soybean and let it cool

9) Move into dry gastronom and add 2gr tempeh yeast for 500gr cooked soybean



Picture 11. Add ragi tempeh into the cooked soybean

10) Stir well until the ragi mixed well with the cooked soybean, add into plastic and then seal the plastic



Picture 12. Soybean added in plastic and sealed

11) Ferment for 1-2 days until the tempeh become white



Picture 13. Tempeh



### 2.1.2 Vegan fermented mayonnaise

- 1) 100gr tempeh, cut into dice and put to spice blender and blend with 150gr distilled water



Picture 14. Cut tempeh and add to blender

- 2) blend the tempeh until smooth and become pure



Picture 15. Blend the tempeh until become pure

- 3) Emulsify 100gr tempeh pure with 100gr soya oil using hand blender until become thick consistency



Picture 16. Emulsifying process using hand blender

## 2.4 REVISED RECIPE

Ingredients:

### **Tempeh**

300gram Soybean

2gram Tempeh yeast

### **Mayonnaise**

100gram Tempeh

150gram Water

2gram Rice Vinegar / Lemon Juice

100gram Soya Oil

2gram Salt

20gram Sugar Syurp

Methods:

1. Wash the soybean until clear
2. Soak in distilled water for 5 hours cover with the lid
3. After 5 hours, prepare a boiling water in pot add the soaked soybean and boil for 15 minutes with medium high heat
4. Cover the pot with the lid and wait until the temperature cooling down
5. After the temperature cool down, separate the outer skin of soybean until clear with hand
6. Prepare the boiling water in pot and add the clear soybean, boil for 30 minutes
7. After the soybean cooked, strain it and let it cool and dry the excess water
8. Move into dry gastronom and add tempeh yeast into cooked soybean
9. Stir well until the yeast mixed well with the cooked soybean, add into plastic and then seal the plastic
10. Ferment for 1-2 days until the tempeh become white
11. For the mayonnaise, cut 100gram tempeh into small dice
12. Blend the tempeh with 150gram water until smooth
13. Using hand blender, emulsify with soya oil and lemon juice. Add oil gradually
14. After the liquid and oil emulsified add the seasoning salt and sugar syrup
15. Vegan fermented mayo is ready to be served

## 2.5 PRODUCT PROCESSING USING SEQUENCE

