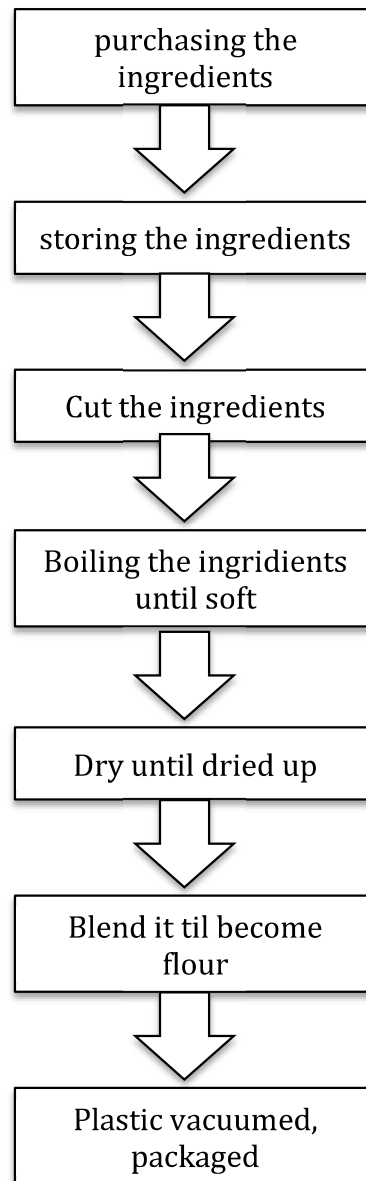


### CHAPTER III

#### NEW PRODUCT PROCESSING SEQUENCE

##### 3.1 Procedure



Picture 14



cutting and measure all ingredients. Prepare the equipment and utensils.



Boil the avocado seed  
Until tender with large pot



Basking until hard, then blend to become flour



vacuum in plastic package

picture 20

### **3.2 Complete Recipe**

#### **Avocado seed flour**

Ingridients :

- 25 Avocado seed (250 gr/ pack)

How to make :

- Rinse avocado seed then slice into small pieces
- To remove bitter taste on avocado seeds, boil avocado seed in boiling water for 10-15 minute.
- Sun dry avocado seed for 5-6 day under the hot sun puree the seed of dried avocado using a blander until smooth and into powder or flour. Avocado seed flour has been completed we make.