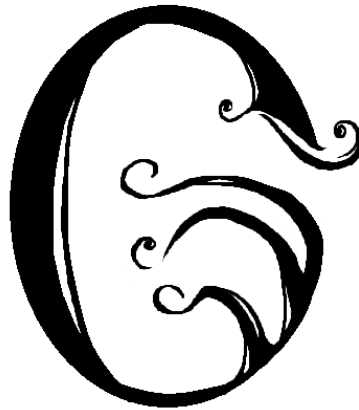


APPENDIX

3.3 Final Recipe

200 gr	Salmon belly
As needed	Hickory or Applewood Woodchips
41 gr	Curing Salt
79 gr	Honey
2 gr	Lemon Juice
5 gr	Water
10 gr	Freshly Ground Black pepper

1. Make a mixture of 100 gr salt and 10 gr black pepper, cake the salmon filets with this mixture. Let it sit for 12 hours.
2. Prepare the Rub as follows:
 - a) In a saucepan, combine honey, lemon juice and water.
 - b) Heat them mixture on low heat, keep on stirring to avoid burning
 - c) Once, it simmers and tiny bubbles appear, stop stirring and let it cool til it darkens and gives a nutty aroma.
3. Clean salt off salmon, and marinade salmon inside caramelized honey, turning every 6 hours, marinade for 12 hours
4. Bring salmon out of the marinate and clean with cool, clean water.
5. Let the salmon sit for 30 minutes to an hour to develop the pellicle.
6. Cold-smoke salmon with woodchips for around 6 hours.
7. Bring out of the smoker and let it cool in the refrigerator.
8. After it is cooled, grill the salmon for around 15 to 30 seconds per side.
9. The product is ready to be packaged.



Picture 1. Logo Oceanea (personal documentation, 2019)



Picture 2. Front Sticker Oceanea
(personal documentation, 2019)

NUTRITION FACTS	
Serv. Size 100 g	
Serv. per containers about 2	
Calories 250 Calories from fat 110.7	
*Percent daily values (DV) are based on 2000 calorie diet	
Amount/Serving	%DV*
Total Fat 12.3g	18%
Saturated Fat 0.9g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Total Carbohydrate 10.9g	4%
Dietary Fiber 0.1g	0%
Sugars 5g	
Protein 22.2g	44%
Sodium 63 mg	4%
Potassium 140 mg	4%
Cholesterol 11 mg	4%
Vitamin C 0%	0.07%
Vitamin A 0%	
Folic Acid 0%	
Iron 4%	
Calcium 3%	

Store in a chiller between 2-3 Celcius

OCEANEA selects the best salmon available in Indonesia and process its meat into Salmon Bacon, a new fish product that may be used as a substitute for regular Bacon. OCEANEA prides itself in being revolutionary and a delicious dish. This product may also be used as an ingredient for cooking. Enjoy!

Serving Suggestion:
Torch or Grill for 15 seconds per side

Picture 3. Back Sticker Oceanea
(personal documentation, 2019)

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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Monday, 19 Augustus 2019



Mikhael Clement Lim



salmon bacon is a healthy, delicious alternative for regular bacon. the premise of the idea is that bacon, while delicious is quite notorious for being a soul food, and not really being the healthiest of foods. while salmon, on the other hand is arguably the world's favorite fish and hell we bet it would be as tasty as regular bacon if it was ever made into one. and thus, this idea was born

Abstract

salmon bacon serves as a healthier, less fat alternative to regular bacon. the reasoning behind salmon is its high fat content and its infamy. we hope this product may serve as a catalyst for a healthier lifestyle, assisting in raising awareness onto human health.

BackGround

OCEANEA



Salmon Bacon!

the healthier cousin of bacon
a project by MIKHAEL CLEMENT LIM

Conclusion

this premium salmon byproduct would be an excellent addition to dietplans of people who want to try a healthier lifestyle. salmon bacon is a harmony of the satisfaction of bacon and the health benefits of salmon.

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Examiner 1: Dr. Ir. Fadjar Kurnia Hartati, M.P
Examiner 2: Chef Sagita Asih Aldris
Examiner 3 : Chef Kresna Bayu Pranata

FACTS!

NUTRITION FACTS

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Vitamin A 0%	
Folic Acid 0%	
Iron 4%	
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Methodology

