

## CHAPTER III

### NEW PRODUCT PROCESSING SEQUENCE

#### A. PROCESSING PRODUCT

##### Sorting Process

1. Select the best quality of pineapple leaves, green and thick



Figure 7. Selecting Pineapple Leaves

2. Rinse with water thoroughly with running water
3. Drain the water and let it dry for 15 minutes



Figure 8. Letting It Dry

## Drying Process

4. Dry under the sun for 24 hours



Figure 9. Drying Under the Sun

5. Check the texture, if it is not dry enough, put under the sun for another 24 hours



Figure 10. Checking the Texture

6. Crush/roll the pineapple leaves to small pieces



Figure 11. Crushing to Small Pieces

7. Bake for 15 minutes in the oven to strengthen the fragrance



Figure 12. Baking for 15 Minutes

## Packaging Process

8. Let it cool down for a few minutes



Figure 13. Cooling Down

9. Pour the dried leaves in the white paper bag



Figure 14. Putting into the Paper Bag

10. Fold the upper part of the paper bag and seal it with glue gun



Figure 15. Folding the Paper Bag

### **Brewing Process**

11. Pour hot water to the dried leaves and wait for 10 minutes



Figure 16. Pour Hot Water to Dried Leaves

12. Filter the leaves



Figure 17. Filter the Leaves

## B. COMPLETE RECIPE ATTACHED

**TEH DAUN NANAS** → *Not New*

**Yield** : 5 orang

**Ingredients** :

- Daun nanas
- Air panas


**Method** :

- Pilih daun nanas yang bersih dan sehat
- Bilas dalam air lalu tiriskan selama 15 menit
- Keringkan daun nanas di bawah panas matahari selama 1 hari
- Hancurkan (di roll) daun nanas
- Masukkan oven kurang lebih 15 menit lagi agar baunya lebih tajam
- Siapkan air panas dan masukan daun nanas, lalu saring

**Serving Method** : sebagai minuman pendamping saat makan dan minuman untuk memulai pagi hari

**Health Benefit** :

- Mengobati wasir secara alami
- Mengobati demam
- Mengobati radang tenggorokan
- Mengobati asma

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**Student's signature** : 

*Unique ingredients  
complete process  
Healthy*

*OK  
OK*

*\* khasiat rebusan daun Nanas sudah tertulis di bbrp jurnal penelitian*

*\* Teh Daun Nanas kering Not Commercially Sold.*

**R & D PROJECT**

**NEW PRODUCT**

**NOT NEW PRODUCT**

Figure 18. Scan of Original Recipe

## Revised Recipe

### CROWN TEA (PINEAPPLE LEAVES TEA)

**Yield** : 40 servings (5 gr each)

**Ingredients** :

- 400 g of pineapple leaves
- 200 ml of hot water

**Method** :

- Pick the freshest and most green pineapple leaves
- Clean it under running water and let it dry for 15 minutes
- Dry it under the sun for 1 day
- If the texture of the leaves are not dry enough, set it for 1 more day
- Crush (roll) the pineapple leaves
- Put in the oven for 15 minutes to strengthen the fragrance
- Pour the pineapple leaves to the paper bag
- Prepare 200 ml of hot water and put 5 gr of dried leaves, then filter the leaves

**Serving Method** : as accompany drink when eating food and a drink to start the morning

**Health Benefit** :

- Cure fever
- Cure throat inflammation
- Cure asthma

The recipe is revised due to the inaccurate number of yields, where it was originally for 5 people. Also, to add measurement to the ingredients to improve accuracy when processing the product. As well as adding a method to store the remaining dried leaves, where it was not explained on the original recipe.