

you'll be prepared to cook this pancake whenever the mood strikes. It will take 3 hours for the peels to freeze and 1 hour for them to thaw at room temperature.

Nutrition and Health Benefits :

- a. Depression Relief
- b. Digestive Health
- c. Better Eyesight
- d. Lower Cancer Risk
- e. Banana peels also rich of Vitamin B6, Vitamin B12, Magnesium, Potassium, Fiber, Protein, Polyphenols, Carotenoids, and Antioxidants.

1.2 THE OBJECTIVE OF THE STUDY

- a. Identify if banana peels can be used as brownie pancake
- b. Identify the taste of banana peels brownie pancake
- c. Investigate the market potential in Indonesia
- d. Determine that the product concept that is suitable for development
- e. Assemble, determine, and test a process to produce a product
- f. Prepare cost and a definite price range for these products
- g. Plan the market strategy for the final product

1.3 THE BENEFITS OF THE STUDY

- a. Develop ideas and creativity
- b. Developing and / or creating products that are not yet on the market
- c. Identify of the risk

CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

1. Chopped Banana Peels
Main ingredients of Banana Peels Brownies Pancake
2. Cake Flour
For the batter
3. Baking Powder
For rises the pancake
4. Honey
This pancake doesn't use any sugar so it use honey for the sweetness
5. Milk

Milk is the liquid for the batter

6. Egg
The yolk use for the batter and the white for meringue
7. Vanilli
For aromas
8. Unsalted Butter
Melted
9. Cocoa Powder
Ingredients for brownies
10. Chocochips
For the topping

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Stove

Stove used to cook the pancake

2. Blender
Used to blend the milk and banana peels
3. Pancake Pan
Used to make the pancake
4. Bowl
Used to mix the batter
5. Measuring Spoon
To measure the ingredients
6. Digital Scale
To scale the ingredients
7. Fork
To mix the batter
8. Spatula
Used to flip the pancake