

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used

1. Glutinous Rice Yeast
Yeast is used to ferment black and white sticky rice.
2. Black sticky rice
Black sticky rice is the ingredient for badek
3. Calcium Lactate
Calcium Lactate is used to mix boba popping ingredients
4. Pure water
Pure water is used for sodium alginate solution
5. White Sticky rice
White sticky rice is the ingredient for badek
6. Sodium Alginate
Sodium Alginate is used to soak frozen boba poppings
7. Jelly Plain

Plain Jelly is used to make pudding

8. UHT milk

UHT milk is used to make pudding

9. Sugar

Sugar is used to sweeten pudding

10. Water

Water is used to make pudding

11. Sweetened condensed milk

Sweetened Condensed Milk is used to sweeten pudding

12. Ginger

Ginger is used for flavoring in puddings

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

1. Steaming Pot

Steaming Pot is used to steam black sticky rice and white sticky rice

2. Mold

Mold is used to form the popping boba

3. Filter
A filter is used to separate the sticky rice and water
4. Blender
The blender is used to blend sticky rice and sodium alginate solution
5. Knife
Knife is used to cut ginger
6. Spoon
Spoon for stirring to measure pudding and popping ingredients
7. Big pan
The pot is used to boil black sticky rice
8. Tray
The tray is used to cool the steamed black and white sticky rice
9. Airtight Box
Airtight Box is used to store fermented glutinous rice
10. Glass Bowl
Glass Bowl is used to store sodium alginate solution
11. Plastic Bowl
Plastic Bowl is used to put the sticky rice that has been blended
12. Small Pot
A small pot is used to boil pudding