

CHAPTER II PRODUCT DESCRIPTION

2.1 Product Description

“INAGOTEN” is an innovative substitution product of furikake which made from grasshopper as the main ingredient. Mostly grasshopper was used as a fish food and in the last few years, changes in the direction and magnitude of global food demand make some people consume it directly after the simple cooking process. “INAGOTEN” gives the aromatic flavor to enhance the flavor which arise people’s appetite. (*Anonymous,2020*)

“INAGOTEN” is produced in a glass bottle of 100 ml. The outer label contains the logo of product. As a pioneer of substitution product of furikake made of grasshopper, the “INAGOTEN” product offer the different smell and give unique flavor.

2.2 Materials

2.2.1 Grasshopper



Picture 1 Grasshopper

(Source: Personal Documentation, 2021) .

Grasshoppers are herbivorous insects of the suborder Caelifera in the order Orthoptera. Grasshoppers are medium to large insects. Adult length is 1 to 7 centimetres, depending on the species. Like their relatives the ‘katydids’ and ‘crickets’, they have chewing mouthparts, two pairs of

wings, one narrow and tough, the other wide and flexible, and long hind legs for jumping

Grasshoppers usually have large eyes, and are coloured to blend into their environment, usually a combination of brown, grey or green. In some species the males have bright colours on their wings that they use to attract females. A few species eat toxic plants, and keep the toxins in their bodies for protection. They are brightly coloured to warn predators that they taste bad.

Grasshopper tastes a bit like a crunchy prawn, eaten with its shell. Grasshopper have a similar aromatic profile with prawn and frass, but it is much less strong and more grassy. (Taylor. 2020)

2.2.2 Stevia Sweetener



Picture 2 Stevia Sweetener
(Source: Anonymous, 2021).

Stevia sweeteners are derived from the leaves of the *Stevia rebaudiana* (Bertoni) plant, an herbal shrub native to South America. The stevia plant has been used for food and medicinal purposes for hundreds of years, and its leaves and crude extracts have been sold as a dietary supplement. Stevia sweeteners are made by extracting steviol glycosides from the leaves of the stevia plant and purifying them to remove some of the bitter attributes found in the crude extract. Steviol glycosides all have a common basic backbone called *steviol* (Anonymous, 2021). Stevia sweetener is needed as an addition glucose which is used in increased the taste of grasshoppers.

2.2.3 Tempe



Picture 3 Tempe

(Source: Anonymous, 2021).

Tempeh is a fermented soyfood and is unique in its texture, flavor and versatility. It originated in Indonesia. “Tempeh” is a traditional Indonesian food, made by two successive fermentations using soybeans as substrate. A bacterial fermentation during the soaking of cooked de-hulled soybeans is followed by a solid-state fermentation of the bean mass by the mould Rhizopus oligosporus. Tempeh has been successfully made from *L. albus*, *L. angustifolius*, and blends of both with soybeans. Tempe is component of Inagoten. (V. Mani. 2017)

2.2.4 Black and White Sesame Seed



Picture 4 Black and White Sesame Seed

(Source: Anonymous, 2021).

Sesame seed preferably used along with bread, biscuits, crackers, and so forth and as seasoning in food around the world. Sesame seed are important sources of oil, protein, carbohydrates, and minerals for human nutrition. It is used to improve the flavour and texture of Inagoten. *(Anonymous, 2018)*

2.2.5 Chilli Flakes



Picture 5 Chilli Flakes

(Source: Anonymous, 2021).

Chilli flakes are a condiment or spice that is made up of dried and crushed whole chilli. It is used to improve the flavour of Inagoten. *(Anonymous, 2018)*

2.2.6 Lime Leaves



Picture 6 Lime Leaves
(Source: Anonymous, 2021).

Lime leaf is an aromatic herb and flavour to food. It is also served as a natural medicine to cure various diseases including heart diseases, dizziness, and indigestion. It is used to reduce grass flavour and increase fragrance of inagoten. (*Anonymous, 2014*)

2.3 Equipment and Tools

2.3.1 Gas Stove



Picture 7 Gas Stove
(Source: Anonymous, 2021).

Gas stove is a stove that uses natural gas and propane as a fuel source in cooking or heating. These both source are highly efficient cooing fuels.

So the stoves can be easily to be adjusted to use either one.

2.3.2 Digital Scale



Picture 8 Digital Scale
(Source: Anonymous, 2021).

Kitchen digital scale is a measurement device of the weight or volume of ingredients. It is used for a precision and accurate measurement in repeatable.

2.3.3 Frying Pan



Picture 9 Frying Pan

(Source: Anonymous, 2021).

Frying pan is a flat-bottomed pan used for toast , frying, browning food, etc. it is used for toast the ingredients.

2.3.4 Dehydrator



Picture 10 Dehydrator

(Source: Anonymous, 2021).

Dehydrator is a small appliance that uses hot air to remove the water from food.

2.3.5 Wooden Spatula



Picture 11 Wooden Spatula

(Source: Anonymous, 2021).

Wooden spatula is a small implement with a board, flat made of wood and has a long handle. It is used to mix, stir, spread, and lift ingredients in cooking.

2.3.6 Knife



Picture 12 Knife

(Source: Anonymous, 2021).

Knife is a cutting tool consists of a thin, sharp blade fitted with a handle. Any knives can be used in this case.

2.3.7 Gastronome Container



Picture 13 Gastronome Container

(Source: Anonymous, 2021).

Gastronome container is a standard container which usually made from stainless steel. It has many various sizes and different shapes that can be adjusted with your need.

2.3.8 Blender



Picture 14 Bleder

(Source: Anonymous, 2021).

Blender is a kitchen and laboratory appliance used to mix, crush, puree, and emulsify food and other substances.

2.3.9 Plastic Container



Picture 15 Plastic Container

(Source: Anonymous, 2021).

Plastic containers are available in various sizes, shapes, and styles. Most of them have airtight lids. It works for storing ingredients in the refrigerator, where the airtight lids prevent moisture loss which keeps food for a longer period of time.