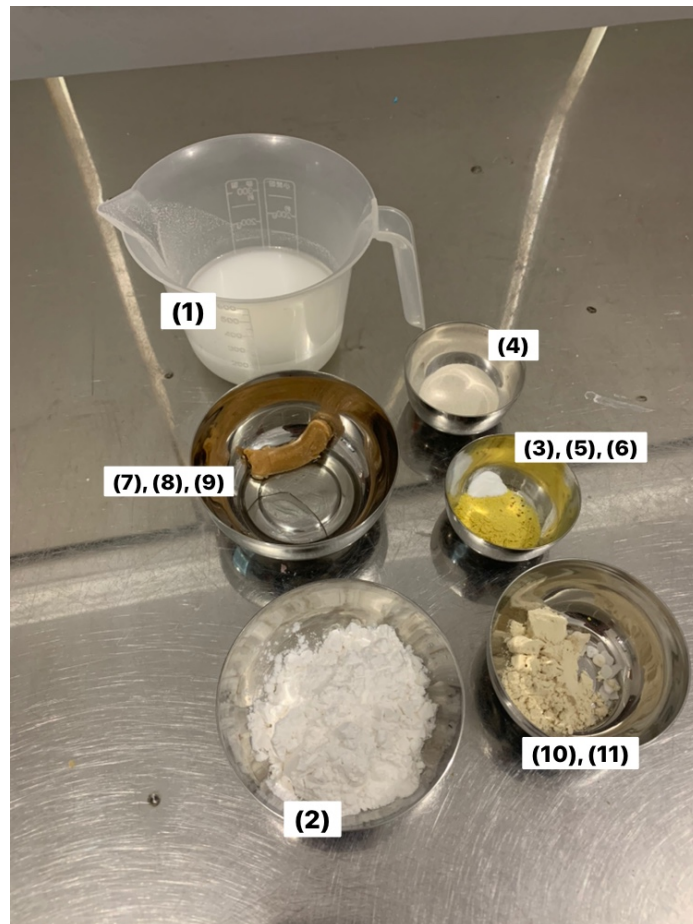


CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The materials to be used

1. Rice Milk

Rice Milk is made from blending cooked, rice grains and mineral water. Due to its 'starch' properties and neutral taste, this mixture will be the main ingredient of "Berpeda!" Vegan Mozzarella.

2. Tapioca Starch

Tapioca Starch is used due to its 'starch' properties and will act as a natural thickening agent.

3. Nutritional Yeast

Nutritional Yeast is a form deactivated yeast, often a strain of *Saccharomyces cerevisiae*, that is sold commercially as a food product, with lots of nutritional benefits and can lend a 'savory' and 'cheesy' taste on the vegan mozzarella.

4. Kappa Carrageenan

Carrageenan is a family of natural linear sulfated polysaccharides that are extracted from red edible seaweeds. Carrageenans act as gelling and thickening agent.

5. Black Salt

Black salt or Kala Namak is a type of rock salt that is usually used in South Asia's cuisine. It lends a sulphurous, 'eggy' taste.

6. Garlic Powder

Garlic Powder is used as a flavor enhancer of the vegan mozzarella.

7. Vegetable Fat

It acts as a dairy fat replacement, giving aromatic and visual (glossy sheen) properties to the final product.

8. White Vinegar

White vinegar is used to create flavor depth.

9. White Miso

White Miso is a fermented paste made from rice, barley, and soybeans. It has a mild umami flavor with a mellow, nutty sweetness which act as the vegan mozzarella's flavor enhancer.

10. Soy Protein Isolate

Soy protein isolate is a highly refined or purified form of soy protein with a minimum protein content of 90% on a moisture-free basis. SPI will react with Calcium Chloride and both will act as an emulsifying agent.

11. Calcium Chloride

Calcium Chloride is a type of inorganic salt compound that will react with ISP and act as an emulsifying agent.

2.2 THE TOOLS USED DURING THE PROCESS



Picture 2. The tools used during the process

1. Stainless Steel Bowls

Non-reactive bowls that are used to weigh the ingredients.

2. Measuring Jug

Plastic jugs to measure the liquids and used as the 'hand-mixer' container.

3. Measuring Spoons

Measuring spoons are used to measure small amount of dry & liquid ingredients.

4. Whisk

Whisk is used to stir the mixture thoroughly.

5. Silicone Spatula

Silicone Spatula is used to stir and mix the ingredients in the pan.

6. Hand Blender/Immersion Blender

Immersion-type blender that will be used to emulsify and homogenize the mixture.

7. Blender

Standing-type blender that is used to blend the rice milk mixture.

8. Stainless Steel Pan

Non-reactive pan that is used to heat the final mixture.

9. Enamel Pot

Enamel pot is used to heat water and 'immersion' container for the rice milk.

10. Gas Stove

Gas stove is used to cook the final mixture.

11. Digital Scale

Digital scale is used to measure and weigh the ingredients.

12. Silicone Mould

Silicone mould is used to determine the final shape of the vegan mozzarella.

13. Plastic Wrap

Plastic wrap will be used at the end of moulding process to prevent 'skin' forming on top of the product and avoid condensation.

14. Baking Tray

Baking tray is used to keep the mould flat in the freezer.

15. Piping Bag

Piping bag is used to cleanly pipe the final mixture into the moulds.

16. Thermometer

Thermometer is used to gauge the temperature of the mixture and determine doneness.

17. Chiller

Chiller is used as a cooler, to accelerate the setting process of the mixture after molding process.