

## CHAPTER 2

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material to be Used (Pumpkin Jelly)

1. Pumpkin

Pumpkin is the main ingredients for the pumpkin jelly.

2. Sugar

Sugar is added sweetness for the pumpkin jelly.

3. Jelly Powder

Jelly powder is added texture for the pumpkin jelly

4. Agar

Agar powder is added texture for the pumpkin jelly

5. Water

Water is added for blend all of the ingredients.



*Picture 2. The Material to be Used (Pumpkin Seeds Yogurt)*

1. Pumpkin Seeds

Pumpkin Seed is the main ingredients in yogurt.

2. Water

Water is added for blend pumpkin seed.

3. Honey

Honey is added for natural sweetness in yogurt

4. Xanthan Gum

Xanthan Gum is added for thickness in yogurt

5. Milk

Milk is added for the taste more creamy and tasty

6. Yogurt Starter

Yogurt starter is to ferment lactose (milk sugar) to produce lactic acid

## 2.2 THE TOOLS USED DURING THE PROCESSING



*Picture 3. The tools Used During The Processing (Pumpkin Jelly)*

1. Steamer

Steamer used to steam the pumpkin

2. Stove

Stove used to boil the pumpkin puree

3. Blender

Blender used to blend pumpkin and

4. Cutting Board

Cutting board is place material for cutting pumpkin before steam

5. Spatula

Spatula used to stir and mix the ingredients.

6. Knife

Knife to cutting the ingredients.

7. Plastic Bowl

Plastic bowl used to place the ingredients

8. Strainer

Strainer used to strain the fiber of pumpkin

9. Sauce pan

Sauce pan to boil pumpkin puree, sugar and jelly powder.

10. Scale

Scale used to measuring the ingredients.

11. Grater

Grater used to grate the pumpkin jelly



*Picture 4. The Tools Used During The Processing (Pumpkin Seeds Yogurt)*

1. Blender  
Blender used to blend pumpkin seed with water
2. Spoon  
Spoon used to mixing and take the ingredients
3. Spatula  
Spatula used to stir the ingredients
4. Ladle  
Ladle used to take the liquid ingredients
5. Plastic bowl  
Plastic bowl used to place the ingredients
6. Plastic bowl  
Plastic bowl used to place the ingredients
7. Sauce pan

Sauce pan used to boil pumpkin seeds until soft

8. Strainer

Strainer used to strain pumpkin seed from water

9. Gastronom

Gastranom used to soak the pumpkin seed

10. Thermometer

Thermometer used to check temperature

11. Gold scale

Gold scale used to measuring xanthan ghum

12. Scale

Scale used to measuring pumpkin seeds, milk, honey

13. Thermos bottle

Thermos bottle used to maintain the fermentation of yogurt

14. Nut milk bag

Nut milk bag used to strain pumpkin seed after blender

15. Stove

Stove used to cook and boil pumpkin seeds and milk