

CHAPTER II

INGREDIENTS AND UTENSILS OVERVIEW

2.1 Description of The Material to be Used



Picture 1. Main Ingredients of Product

(Source: The Author's Collections)

The author used this ingredients to make Watermelon Skin Snacks :

- a. Mangosteen (Separated), used as the main ingredients of Mangosteen.



Picture 2. Castor Sugar

(Source: The Author's Collections)

- b. Sugar, used to give sweetness of the product.



Picture 3. Mineral Water

(Source: The Author's Collections)

- c. Mineral water, As liquid for making product.



Picture 4. Yeast

(Source: The Author's Collections)

- d. Yeast, As fermenting for drink and add smell for wine.

2.2 The Tools Used During The Processing



Picture 5. Sauce pan

(Source: The Author's Collections)

The author used this tool to make Watermelon Skin Candy :

- a. Sauce Pan, used to boiling ingredients in pan.



Picture 6. Spoon

(Source: The Author's Collections)

- b. Spoon, used to scraping mangosteen skin.



Picture 7. Strainer

(Source: The Author's Collections)

- c. Strainer, to filter juice mangosteen.



Picture 8. Blender

(Source: The Author's Collections)

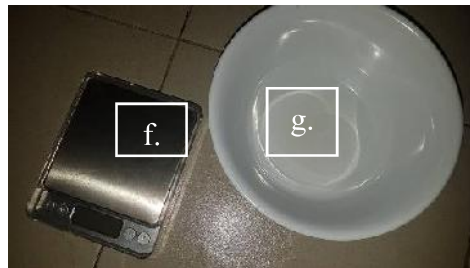
- d. Blender, used to make mangosteen juice.



Picture 9. Glass Jar

(Source: The Author's Collections)

- e. Glass Jar, used to fermented mangosteen juice.



Picture 10. Scales & Bowl

(Source: The Author's Collections)

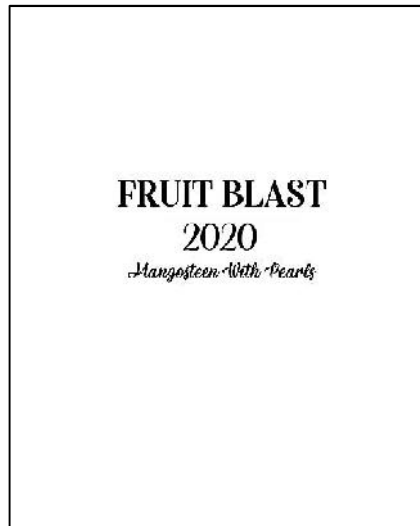
- f. Scales, used to measuring weight ingredients.
- g. Bowl, used as filter juice place.



Picture 11. Hot Stove

(Source: Anonymous, 2021)

- h. Hot Stove, used to boiling ingredients.



Picture 12. Sticker Logo

(Source: The Author's Collections)

- i. Sticker Logo, used for detail and description product.