**CHAPTER 2**

**INGREDIENTS AND UTENSILS OVERVIEW**

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

1. **Kefir probiotics**

For fermenting the coconut using kefir yogurt probiotics

1. **Young coconut**

The main ingredients for the coconut kefit yogurt

1. **Coconut water**

Mix in the coconut meat while blending with a mixer

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**2.2 THE TOOLS USED DURING THE PROCESSING**

1. **Pan**

Use to cook the coconut meat and water in a warm water bath.

1. **Clean and steril spatula**

for stirring in the pan

1. **Glass jar for the fermentation process**

that has been boil or submerged in hot water for around 5-10 minutes and dried with a clean towel

1. **Digital scale**

To scale every ingredients

1. **A chinese wok**

For opening up the coconut hard shells

1. **Tissue / clean towel**

For cleaning purpose

1. **Stove**

Used to cook the coconut and sterilize the glass jars

1. **Spoons**

Clean spoons for taking out the coconut meat and pick up the ingredients for scaling

1. **Kitchen Knife**

Use to chop & open up the coconut shells