

## CHAPTER 2

### PRODUCT OVERVIEW

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

##### 1. Pisang Raja



Figure 1 Pisang Raja

The main ingredients that we are going to use to make tape, use riped bananas so the tape result will be sweet because riped banana has a natural sweet taste

##### 2. Ragi Tape



Figure 2 Ragi Tape

Used for tape fermentation process

### 3. Banana Leaf



Figure 3 Banana Leaf

Used to wrap bananas that have been given yeast for the fermentation process, banana leaf allow the azetobacter microbe which is an aerobic microbe works maximum in process of converting ethanol into acetic acid

### 4. All-purpose flour



Figure 4 All-purpose flour

This flour is the result of a mixture of coarse and fine wheat which is very suitable and can be used for all types of cakes.

5. Full cream milk powder



Figure 5 Full Cream Milk Powder

Full cream milk powder is used to make the cake taste creamier and milky

6. Salt



Figure 6 Salt

Used to balance the flavors in proll tape, it also provides savory taste in the cake

7. Butter



Figure 7 Butter

To add flavour, softness, moisture the cake, and it also helps baked goods rise and last longer

8. Vanilla essence extract from vanilla which is used to remove the unpleasant fishy smell from eggs and to add more vanilla flavour



Figure 8 Vanilla Essence

Extract from vanilla which is used to remove the unpleasant fishy smell from eggs and to add more vanilla flavour

9. Condensed milk



Figure 9 Condensed Milk

Condensed milk is an evaporated milk that typically has sweetener added, it used to add sweetness to the cake

10. Granulated sugar



Figure 10 Granulated Sugar

Used for adding sweetness, and sugar helps the egg rise faster

11. Eggs



Figure 11 Egg

Used for thickening, emulsify, build volume, stabilize, and provide unique colour and flavour

## 12. Cheddar cheese



Figure 12 Cheddar Cheese

Used for the toppings and it gives more crunchiness texture to the cake

## 2.2 THE UTENSIL USED DURING THE PROCESSING

### 1. Steamer



Figure 13 Steamer

It will be used to steam the bananas before fermenting

2. Oven



Figure 14 Oven

Oven used for baking the proll tape

3. Bowl



Figure 15 Bowl

Bowl used to mix all of the ingredients

4. Fork



Figure 16 Fork

Fork used to mashed the banana tape and mix it with condensed milk

5. Digital Scales



Figure 17 Digital Scales

Digital scales used for measuring all of the ingredients

6. Spatula



Figure 18 Spatula

Used to stir the mixture

7. Mixer



Figure 19 Mixer

Mixer used to mix all of the ingredients and it will makes the mixture smoother than using a balloon whisk



8. Cake pan



Figure 20 Cake pan

Cake pan is a metal container that you bake a cake in

9. Measuring spoon



Figure 21 Measuring Spoon

Measuring spoon is used to measure vanilla extract and salt or tiny amounts of ingredients

10. Baking paper



Figure 22 Baking Paper

Baking paper is used to coat the bottom of the pan so the cake doesn't stick when removed from the pan

11. Grater



Figure 23 Grater

Grater is used to grate the cheddar cheese or any kind of ingredients

12. Cake sifter: used to sift the dry ingredients so it will break any lumps in the ingredients

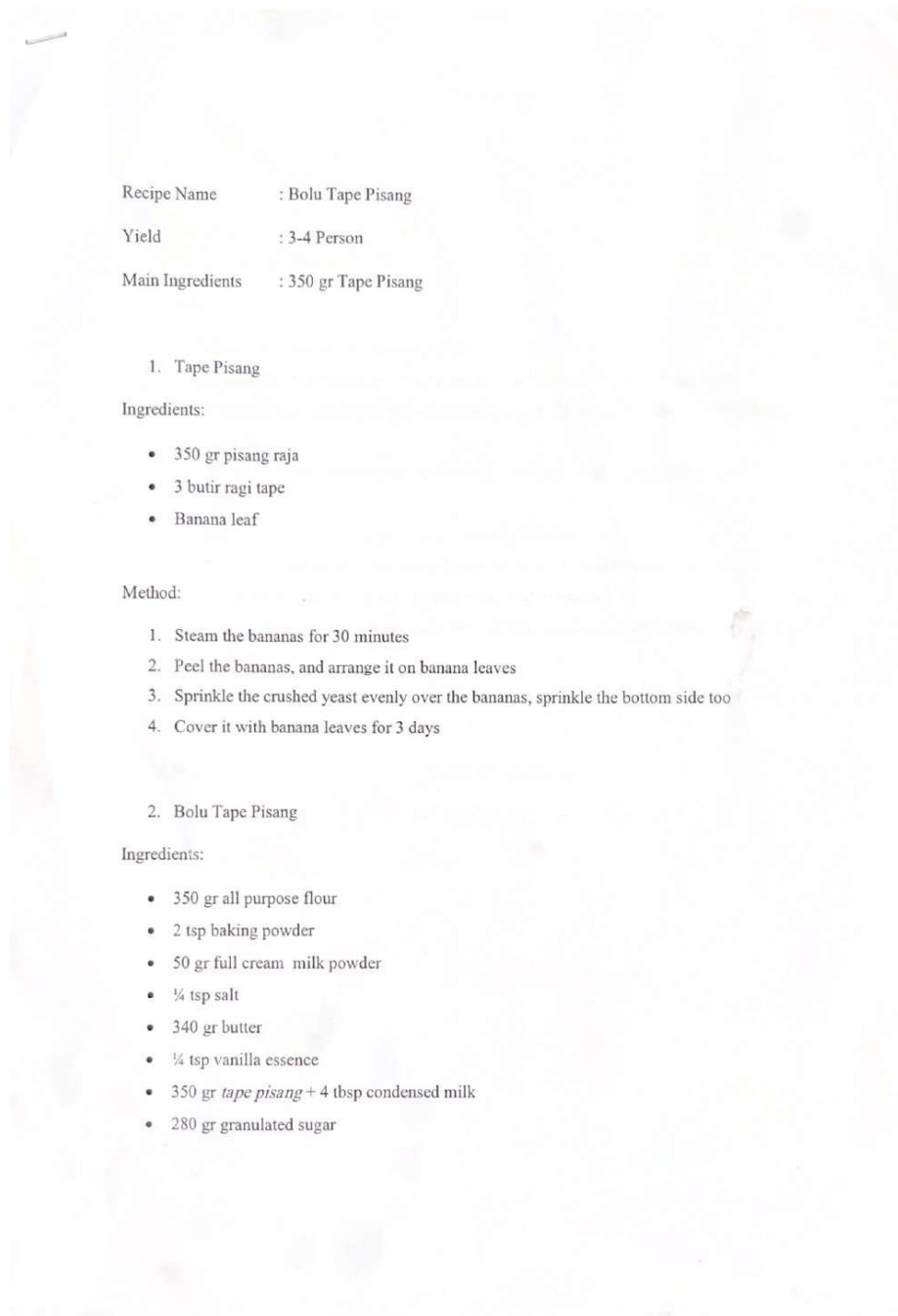


Figure 24 Cake Sifter

Cake sifter is used to sift the dry ingredients so it will break any lumps in the ingredients

## 2.3 APPROVED AND REVISED RECIPE

### 1. APPROVED RECIPE



- 6 eggs
- 2 egg yolks
- 100 gr shredded cheddar cheese

Method:

1. Preheat the oven in 180 degrees celcius
2. Mashed the *tape pisang* and condensed milk until it well combined, set aside
3. Prepare a bowl, add butter and vanilla essence, mix it with mixer until its completely white fluffy
4. Add the tape, and mix it again until it well combined. Add sugar and then mix it again.
5. Add the eggs one by one, mix it until it well combined
6. Add the dry ingredients mixture (All purpose flour, baking powder, and full cream milk powder), and mix it with spatula using fold technique
7. Pour the cake mixture into the cake pan, sprinkle the grated cheese on top, and bake for 45 minutes

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### RECIPE BACKGROUND

Bananas are one of the most popular fruits. Apart from their delicious taste, bananas also have many benefits that are beneficial for our body health because bananas are source of carbohydrates and vitamin A, good for body's metabolism, increase immunity, overcome anemia, to lose weight, to nourish bones, and also for our skin health. People usually eat them immediately or are processed into fried bananas, but here I want to make something different, I want to ferment the bananas and make banana tape, and The fermentation process can increase the production of lactic acid and probiotics. These two kinds of substances are useful for improving the digestive system by killing all bad bacteria and helping the good bacteria work. And to make it more varied, I want to process it into a sponge cake, so someone who doesn't really like eating tape can still enjoy the taste and benefits of this banana tape.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	
NEW MODIFICATION	5	✓
<b>TOTAL</b>		

\*approval min. 50 points

NOTES (filled by advisor)

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## 2. REVISED RECIPE

Recipe Name: Bolu Tape Pisang

Yield: 3-4 Person

Main Ingredients: 30 gr Tape Pisang

### 1. Tape Pisang

Ingredients:

- 350 gr pisang raja
- 3 butir ragi tape
- 25 gr granulated sugar
- Banana leaf

Method:

1. Steam the bananas for 30 minutes
2. Peel the bananas, and arrange it on banana leaves
3. Sprinkle the crushed yeast and sugar evenly over the bananas, sprinkle the bottom side too
4. Cover it with banana leaves for 3 days

### 2. Bolu Tape Pisang

Ingredients:

- 350 gr all-purpose flour
- 50 gr full cream milk powder
- ¼ tsp salt
- 340 gr butter
- ¼ tsp vanilla essence
- 350 gr tape pisang + 4 tbsp condensed milk
- 220 gr granulated sugar
- 6 eggs

- 2 egg yolks
- 100 gr shredded cheddar cheese

Method:

1. Preheat the oven in 180 degrees celcius
2. Mashed the tape pisang and condensed milk until it well combined, set aside
3. Prepare a bowl, add butter and vanilla essence, mix it with mixer until its completely white fluffy
4. Add the tape, and mix it again until it well combined. Add sugar and then mix it again.
5. Add the eggs one by one, mix it until it well combined
6. Add the dry ingredients mixture (All-purpose flour, baking powder, and full cream milk powder), and mix it with spatula using fold technique
7. Pour the cake mixture into the cake pan, sprinkle the grated cheese on top, and bake for 45 minutes

## 2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART

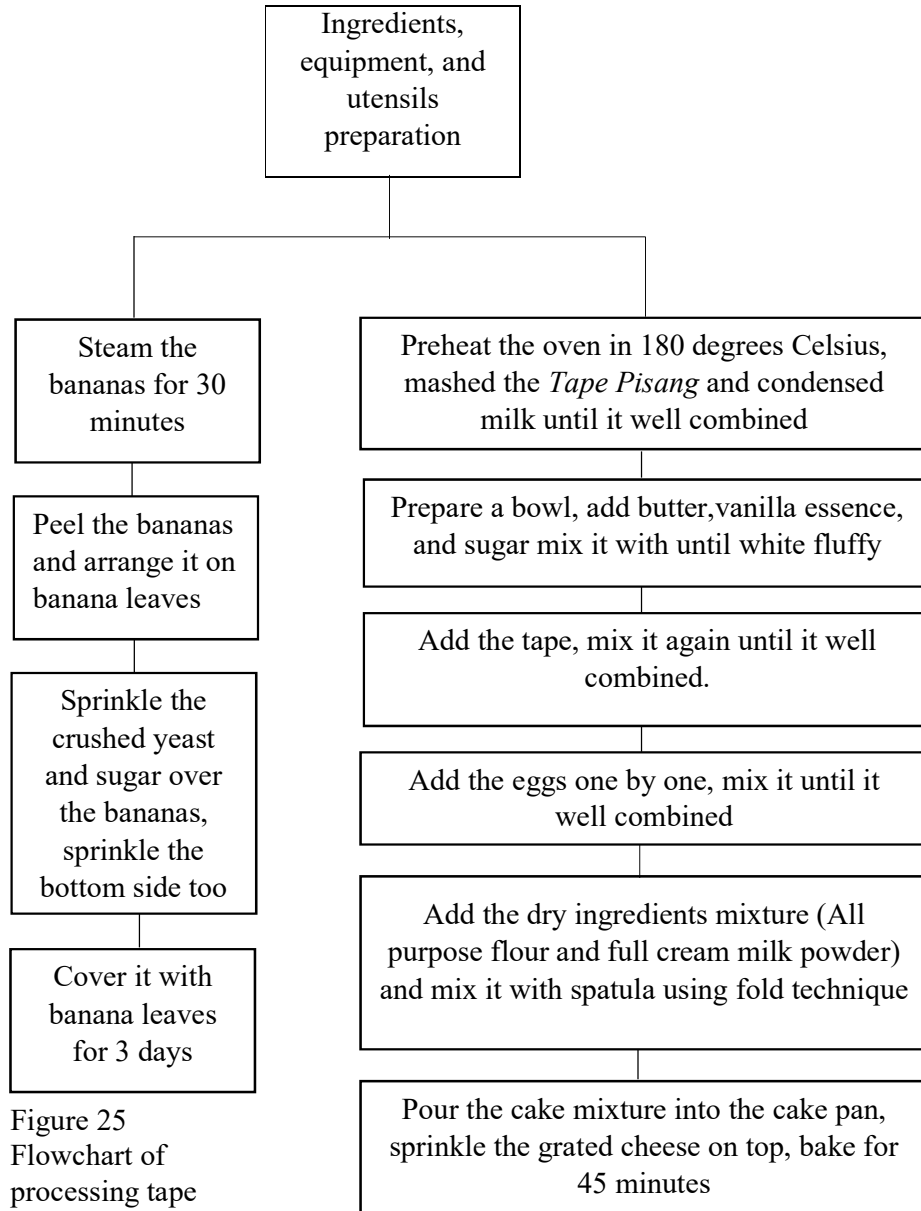


Figure 25  
Flowchart of  
processing tape

Figure 26 Flowchart of processing cake



## 2.5 PRODUCT PROCESSING METHOD WITH PICTURES

### 2.5.1 Tape Pisang

1. Heat the steamer



Figure 27 Heat the steamer

2. Arrange the bananas inside the hot steamer



Figure 28 Bananas inside the hot steamer

3. Crush the granulated sugar



Figure 29 Crush granulated sugar

4. Take out the cooked bananas from the steamer



Figure 30 Take out bananas

5. Crush the tape yeast



Figure 31 Crush tape yeast

6. Mix the crushed sugar and yeast together



Figure 32 Mix sugar and yeast

7. Cut the bananas



Figure 33 Cut the bananas

8. Coat the bananas with the mixture of sugar and yeast



Figure 34 Coat the bananas

9. Arrange it on banana leaves



Figure 35 Arrange the bananas

10. Close tight the banana leaves



Figure 36 Close tight the banana leaves

### 2.5.2 Proll Tape Pisang

1. Mashed the tape pisang



Figure 37 Mashed the tape

2. Add condensed milk and mix it



Figure 38 Add condensed milk

3. Prepare a bowl, mix butter, sugar, and vanilla until white fluffy



Figure 39 Mix sugar, vanilla, and butter

4. Add the tape, mix it again until it well combined.



Figure 40 Add the tape and mix it again

5. Add the eggs one by one, mix it until it well combined



Figure 41 Add the eggs

6. Add the dry ingredients mixture (All purpose flour and full cream milk powder) and mix it with spatula using fold technique



Figure 42 Add the dry ingredients

7. Pour the cake mixture into the cake pan, sprinkle the grated cheese on top



Figure 43 Pour the cake mixture into the cake pan

8. Bake for 30-45 minutes



Figure 44 Bake the cake