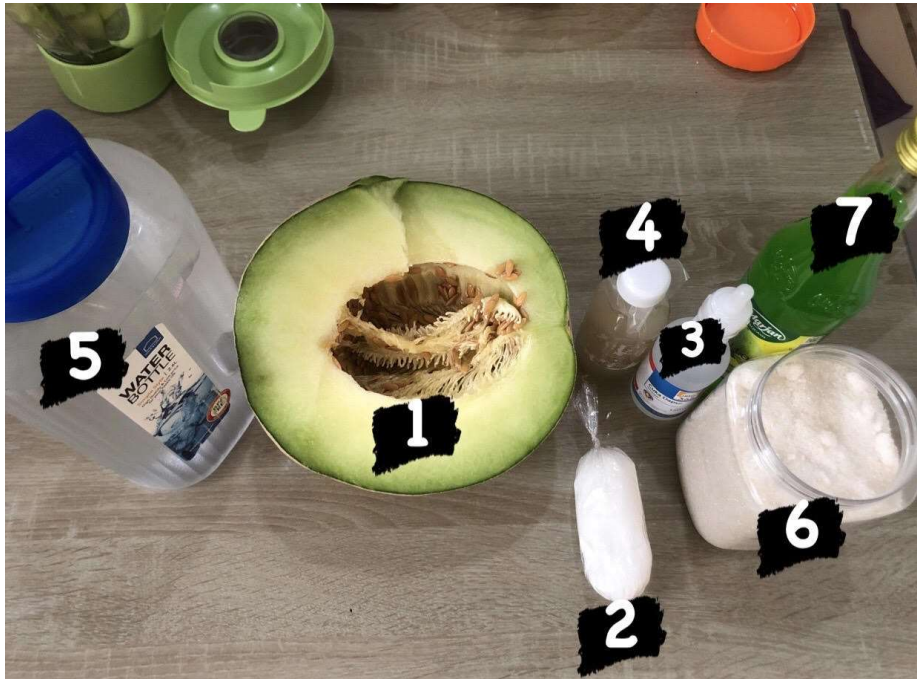


CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

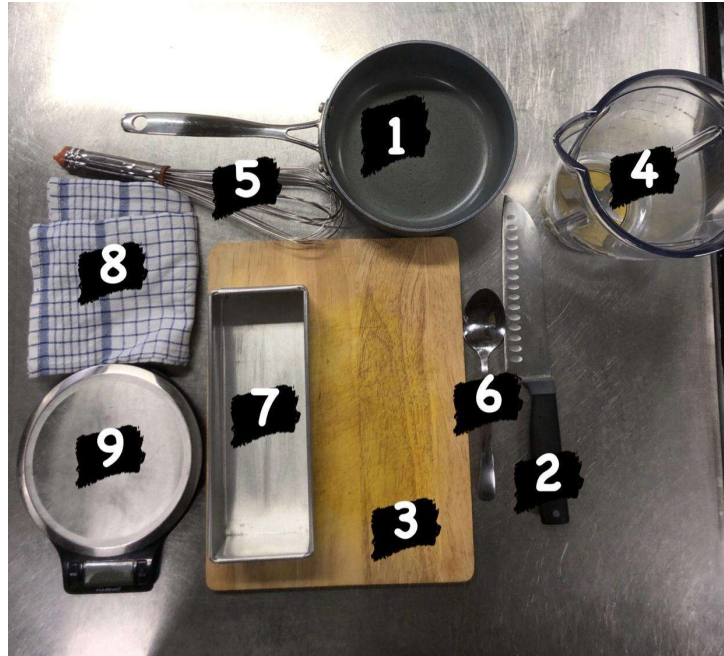
2.1 Description Of The Ingredients To Be Used

1. Melons (4kg) : main product
2. Urea/ZA (0.25gr)
3. Vinegar (20ml)
4. Starter Nata de Coco (150ml)
5. Water (1.5ltr)
6. Sugar (50gr)
7. Melon syrup (90ml)



Picture 1 All Ingredients

2.2 The Utensils Used During The Processing



Picture 2 All Utensils

1. Sauce pan : used to boil melon and mix the vinegar and urea
2. Knife : used to cut melon
3. Cutting board : become the surface where all slice
4. Mixer : used to destory melon into a small pieces
5. Whisk : used to mix melon at sauce pan
6. Spoon ; used to take ingredients
7. Mold : to accommodate the nata de melon dough
8. Cloth : used to cover up the mold
9. Scales : to measure the weight of the material

2.3 Approved And Revised Recipe

Recipe name : Nata de Melon

Yield : 10 portion

Main ingredient: whole melon exclude skin and seed

Ingredients:

2 Melons (4Kg)

0.25gr urea/ZA

20cc vinegar

150ml nata de coco seeds

1.5lt Water

50gr sugar

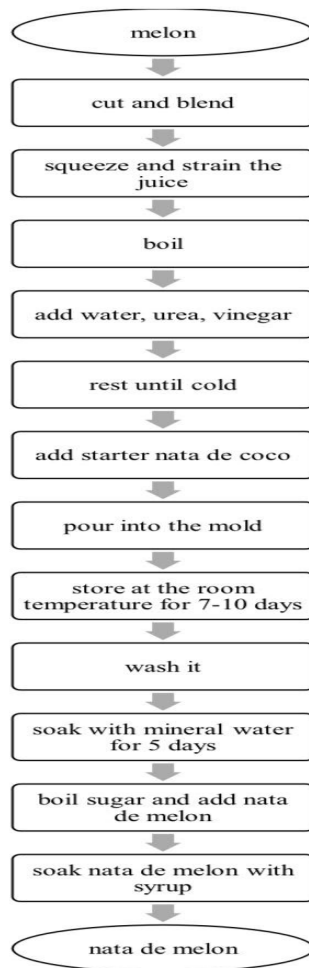
90ml melon syrup

Method:

1. Cut the melon into small pieces
2. Blend until smooth and becomes a juice
3. Squeeze and strain the melon juices into a sauce pan
4. Add water, urea and vinegar then boil until boiling
5. After boiling, let it rest until cold
6. After it is completely cold, add the nata de coco seed starter and stir until smooth
7. After that, pour into the mold and cover with a clean cloth and secure with string
8. Store at the room temperature for 7-10 days and do not open until ready
9. After 7-10 days, wash the nata de melon with cold water for 3-5 times depending on thickness
10. Soak more with mineral water for 5 days, every day the water must be change

11. Then, boil the sugar with water until it boil, then add the nata de melon into it.
12. Soak melon syrup into the nata de melon and put in refrigerator
13. Finally, nata de melon is ready to served with other drinks/dessert

2.4 Product Processing Sequence Flow Chart



Picture 3 Product Processing Sequence Flowchart

2.5 The Processing Product Using Picture



Picture 4 Cut The Melon Into Small Pieces

1. Cut the melon into small pieces



Picture 5 Blend until smooth and becomes a juice

2. Blend until smooth and becomes a juice



Picture 6 .Squeeze and strain the melon juices into a sauce pan

3. Squeeze and strain the melon juices into a sauce pan



Picture 7 .Add water, urea and vinegar then boil until boiling

4. Add water, urea and vinegar then boil until boiling



Picture 8 .After boiling, let it rest until cold

5. After boiling, let it rest until cold



Picture 9 .After it is completely cold, add the starter nata de coco and stir until smooth

6. After it is completely cold, add the starter nata de coco and stir until smooth



Picture 10 .After that, pour into the mold and cover with a clean cloth and secure with string

7. After that, pour into the mold and cover with a clean cloth and secure with string



Picture 11. Store at the room temperature for 7-10 days and do not open until ready

8. Store at the room temperature for 7-10 days and do not open until



Picture 12. After 7-10 days, wash the nata de melon with cold water for 3-5 times depending on thickness

9. After 7-10 days, wash the nata de melon with cold water for 3-5 times depending on thickness



Picture 13 .Soak more with mineral water for 5 days, every day the water must be change

10. Soak more with mineral water for 5 days, every day the water must be change

11. Then, boil the sugar with water until it boil, then add the nata de melon into it.



Picture 14. Soak melon syrup into the nata de melon and put in refrigerator

12. Soak melon syrup into the nata de melon and put in refrigerator



Picture 15. Finally, nata de melon is ready to served with other drinks/dessert

13. Finally, nata de melon is ready to served with other drinks/dessert