

CHAPTER 2

INGREDIENTS AND UTENSILS

2.1 Description of Materials to be Used

1. All purpose flour used to give chewy texture for the noodle



Figure 1. Flour

2. Cempedak seeds flour used to substitute the flour



Figure 2. Cempedak Seeds Flour

3. Baking soda used to help the dough raising process



Figure 3. Baking Soda

4. Water used to used thicken the noodle dough.



Figure 4. Water

5. Salt used for taste



Figure 5. Salt

2.2 Description of Utensils

1. Large bowl used to place the dough



Figure 6. Bowl

2. Knife to open the cempedak fruit and feel until gets the seeds



Figure 7. Knife

3. Dehydrator for petrified the drying process



Figure 8. Dehydrator

4. Noodle maker used to make dough become a noodle shape



Figure 9. Noodle Maker (Nn)

5. Square tray for placing the noodle from noodle maker



Figure 10. Tray

6. Large pan for cook the noode in boiling water



Figure 11. Pan

7. Stove used for giving heat for cooking



Figure 12. Stove

8. Oven used for bake noodle into a tamie



Figure 13. Oven

9. Ring cutter used to make round shape for Tamie



Figure 14. Ring Cutter

2.3 Product processing sequence using flowchart
2.3.1 Dehydrator Process and Flour Making

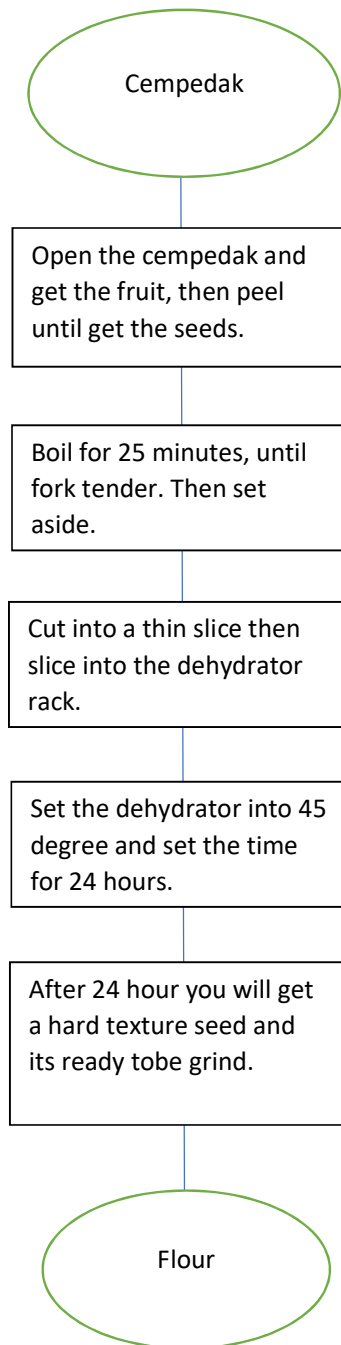


Table 1. Flour Flowchart

2.3.2 The Tamie Making

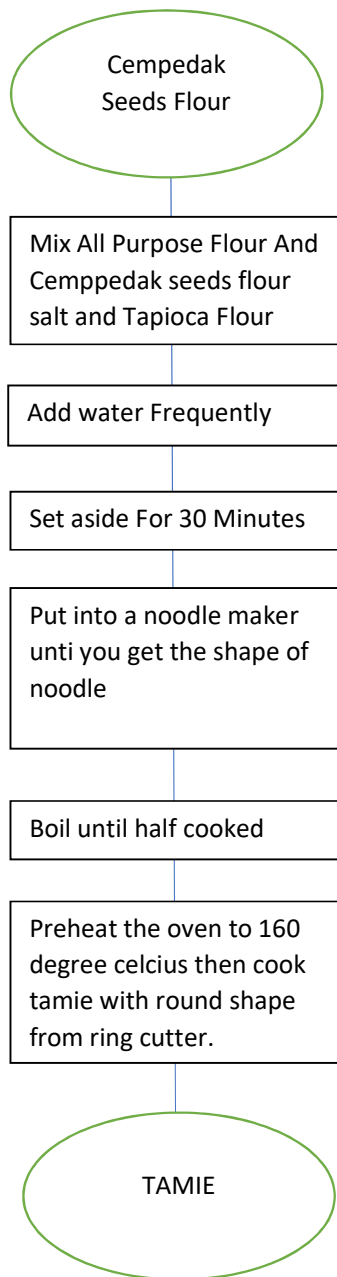


Table 2. Tamie Flowchart

2.4 Product Processing Method

2.4.1 Making the Flour

1. Washing the cempedak Seeds until clean



Figure 15. Process 1

2. Boil the seeds for 30 minutes until fork tender



Figure 16. Process 2

3. Slice into a thin cut



Figure 17. Process 3

4. Put into dehydrator and wait for 1 days



Figure 18. Process 4

5. Bring into seeds Processor and grin until soft



Figure 19. Process 5

6. Strain it and flour ready to use



Figure 20. Process 6

2.4.2 Making The Noodle

1. Mixing all purpose flour, cempedak seeds flour, baking soda, and salt together



Figure 21. Mixing

2. Pour the water frequently until the dough has greasy texture and add more water until all merge.



Figure 22. Kneading

3. Rest for 30 minutes to raise the noodle dough and made the dough more solid.



Figure 23. Resting

4. Into a noodle maker and grid until got a noodle shape



Figure 24. The Noodle

5. Boil the noodle half cooked, so it can continue cooking while bake



Figure 25. Cooking the Noodle

6. Bake the noodle for round shape for 5 minute wit 160 degree celcius



Figure 26. Baking Noodle

7. Tamie are Ready to serve



Figure 27. Tamie