

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 Description Of The Ingredients To Be Used

1. Sago caterpillar : The main ingredient



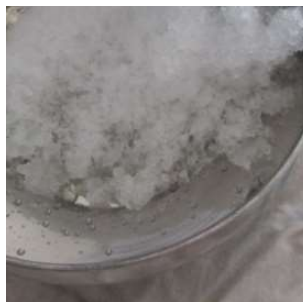
Picture 2. 1 Sago Caterpillar

2. Chicken thigh : Additional meat of the product



Picture 2. 2 Chicken Thigh

3. Crushed ice : prevent the breakdown of protein in meat



Picture 2. 3 Crushed Ice

4. Sago flour : Thickener in sausage



Picture 2. 4 Sago Flour

5. Egg white : Emulsifier in sausage



Picture 2. 5 Egg White

6. Garlic powder : Aromatic ingredients



Picture 2. 6 Garlic Powder

7. Onion powder : aromatic ingredients



Picture 2. 7 Onion Powder

8. Italian herbs : aromatic ingredients ( basil, thyme, parsley, oregano, rosemary, paprika powder ) grind.



Picture 2. 8 Italian Herbs

9. Cooking oil : Add fat in sausage and emulsifier



Picture 2. 9 Cooking Oil

10. Collagen casing : Sausage casing



Picture 2. 10 Collagen Casing

11. Seasoning : Salt, pepper, and mushroom seasoning powder



Picture 2. 11 Seasoning

12. Phosmix : food additives for sausage thickener



Picture 2. 12 Phosmix

13. Mustard : additional flavor ingredients.



Picture 2. 13 Mustard

## 2.2 The Utensil Used During The Processing

1. Knife : To clean the head of sago caterpillars.



Picture 2. 14 Knife

2. Bowl : Prepare ingredients in separate gastronomes.



Picture 2. 15 Bowl

3. Cutting board : protective surface on which to cut or slice things.



Picture 2.16 Cutting Board

4. Sausage Stuffer : a tool for filling sausage dough into sausage casings.



Picture 2. 16 Sausage Stuffer

5. Food processor : to blend and mix all ingredients.



Picture 2. 17 Food Processor

6. Scale : weighing the material to be used.



Picture 2. 18 Scale

7. Oven : roasting sago caterpillars that have been cleaned.



Picture 2. 19 Oven

8. Stove : to cook food by providing heat directly.



Picture 2. 20 Stove

9. Sausage cotton rope : dividing and tying sausages.



Picture 2. 21 Sausage Cotton Rope

10. Steamer : steaming the sausage.



Picture 2. 22 Steamer

11. Kettle Grill : smoking the sausage.



Picture 2. 23 Kettle Grill



12. Vacuum sealer : reduce air in vacuum packaging.



Picture 2. 24 Vacuum Sealer

## 2.3 Recipe

### 2.3.1 Approved Recipe

Recipe Name : Sago Caterpillar Sausage

Yield : 18 pieces

Main ingredients : 250 gr sago caterpillar

Ingredients :

- 250 gr sago caterpillar, blanch, oven
- 150 gr ground chicken thigh
- 120 ml cold water
- 40 gr sago flour
- 30 ml egg white
- 1 tbsp mustard
- 7 cloves garlic, minced
- ½ pcs onion, chopped
- 5 gr baking powder
- 40 ml cooking oil
- ½ tsp dried oregano
- ½ tsp dried thyme
- ½ tsp nutmeg powder
- Salt and sugar to taste
- Mushroom buillon powder to taste
- 1 m sausage collagen casing

Method :

1. Saute the garlic and onion until browned.
2. Add the ground sago worms and chicken into a bowl. Add the sugar and salt in and mix with a mixer until stringy and sticky.
3. Add the spices in, mustard, egg white, baking powder, oil, and sago flour. Mix well.
4. Add the water in. Mix again thoroughly, and cover the bowl with a plastic wrap. Place in the fridge for 20 minutes.
5. Get the bowl out of the fridge. Then, transfer the dough into a piping bag.
6. Prepare the sausage casings. Pipe the dough into the sausage casings.

7. Evenly distribute the dough and press it with a finger. 8. Tie the sausage with a twine from the middle to the sides into six parts. Punch the surface with a needle.
8. Steam the sausage for 10 minutes.
9. Remove the sausage from the steamer and let them cool.
10. Score the surface of the sausages. And put into a smoker for 15 – 20 minutes.

### 2.3.2 Revised Recipe

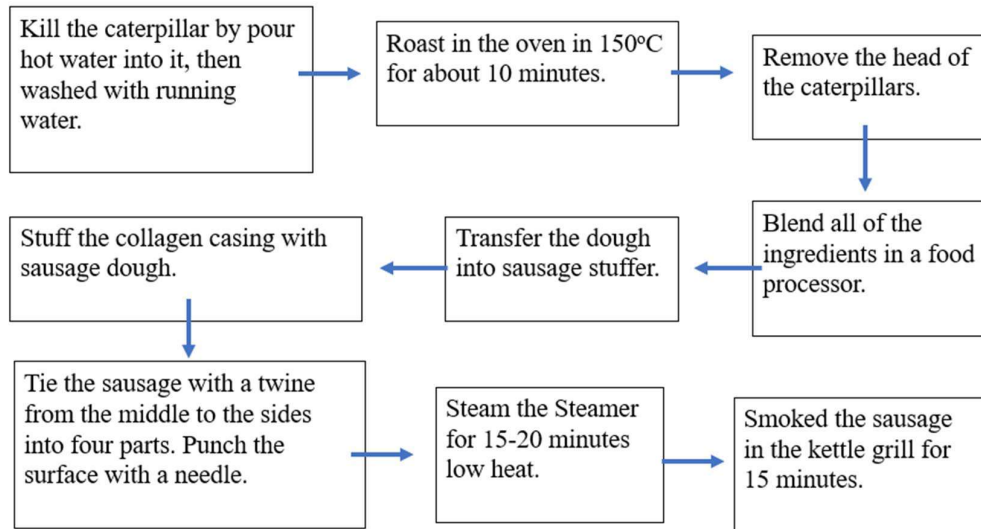
#### Ingredients :

- 250 gr sago caterpillar, blanch, oven
- 150 gr ground chicken thigh
- 120 ml crushed ice
- 40 gr sago flour
- 30 ml egg white
- 1 tbsp mustard
- 40 ml cooking oil
- 3 tsp garlic powder
- 1 tbsp onion powder
- 1 tbsp Italian seasoning powder
- 1 tsp blackpepper
- Salt and sugar to taste
- Mushroom buillon powder to taste
- 1m sausage collagen casing
- 5 gr phosmix

#### Method :

1. Kill the caterpillar by pour hot water into it, then washed with running water.
2. Roast in the oven in 150°C for about 10 minutes.
3. Remove the head of the caterpillars.
4. Blend all of the ingredients in a food processor.
5. Transfer the dough into sausage stuffer.
6. Stuff the collagen casing with sausage dough.
7. Tie the sausage with a twine from the middle to the sides into four parts. Punch the surface with a needle.
8. Steam the Steamer for 15-20 minutes low heat.
9. Smoked the sausage in the kettle grill for 15 minutes.

## 2.4 Product Processing Sequence



## 2.5 Product Processing Method With Pictures

1. Kill the caterpillar by pour hot water into it, then washed with running water.



Picture 2. 25 Kill And Wash Sago Caterpillar

2. Roast in the oven in 150°C for about 10 minutes.



Picture 2. 26 Roasting The Sago Caterpillar

3. Remove the head of the sago caterpillars.



Picture 2. 27 Removing Caterpillar Head

4. Blend all of the ingredients in a food processor.



Picture 2. 28 Blend All The Ingredients

5. Transfer the dough into sausage stuffer.



Picture 2. 29 Putting Sausage Dough In Sausage Stuffer

6. Stuff the collagen casing with sausage dough.



Picture 2. 30 Stuffing The Sausage Casing

7. Tie the sausage with a twine from the middle to the sides into four parts. Punch the surface with a needle.



Picture 2. 31 Parting The Sausage With Cotton Rope

8. Steam the sausage in steamer for 15-20 minutes low heat.



Picture 2. 32 Steaming The Sausage

9. Smoked the sausage in the kettle grill for 15 minutes.



Picture 2. 33 Smoking the Sausage