

CHAPTER 2

PRODUCT OVERVIEW

2.1 Ingredients

1. 10 whole dates (80 gr), (and seeds), any kinds of dates is fine



Figure 1. Dates

2. 200ml water



Figure 2. Water

3. 170 gr sugar, high sugar level is needed to prevent mold from growing on the product



Figure 3. Sugar

4. 6 gr agar – agar to make the jelly



Figure 4. Agar Powder

5. 1tsp lemon juice for taste



Figure 5. Lemon Juice

2.2 Utensils

1. Saucepan



Figure 6. Saucepan

2. Spatula



Figure 7. Spatula

3. Coffee grinder/blender



Figure 8. Blender

4. Knife



Figure 9. Knife

5. Coffee dripper



Figure 10. Coffee Dripper

6. Wok (to roast seeds)



Figure 11. Wok

7. A glass dish/ any wide container



Figure 12. Glass Dish

8. Dehydrator



Figure 13. Dehydrator

2.3 Process

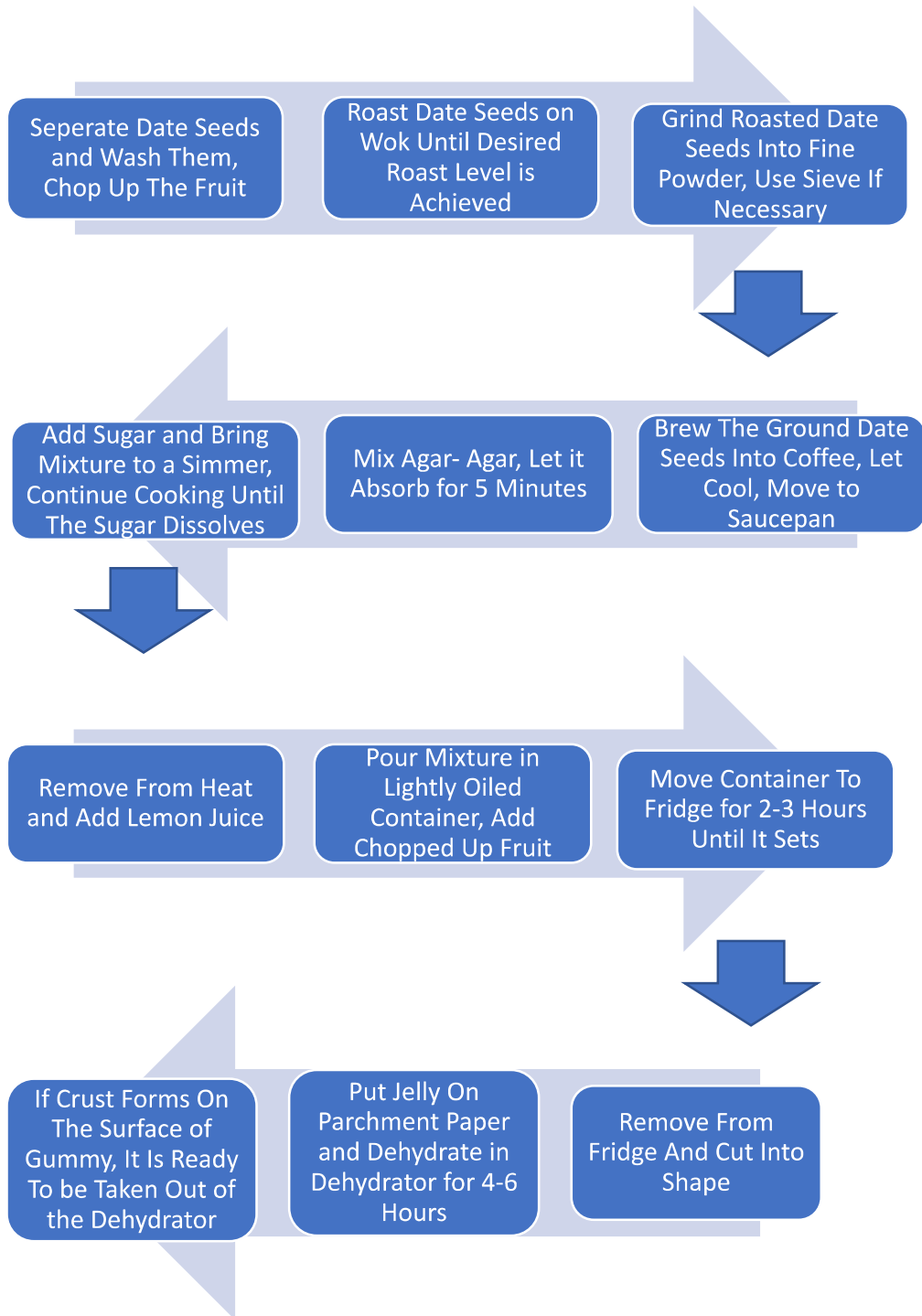


Figure 14. Product Processing Flowchart

2.4 Product Processing Method

1. Separate seeds from fruits



Figure 15. Date Seeds Separated

2. Roast date seeds



Figure 16. Roasted Date Seeds

3. Grind roasted date seeds



Figure 17. Ground Roasted Date Seeds

4. Make date coffee and cook with agar and sugar



Figure 18. Brewed Date Seeds Coffee Cooked With Agar – Agar

5. Chop date fruit



Figure 19. Chopped Date Fruit

6. Pour mixture into dish and add chopped date fruit



Figure 20. Chopped Date Added to Mixture Waiting to Set

7. Cut Jelly into shape and dehydrate



Figure 21. Final Product After Dehydration