

CHAPTER 2

PRODUCT OVERVIEW

2.1. Description Of The Ingredients To Be Used

Table 1 Ingredient list

Ingredient	Quantity	Function
Chicken	650 gr	Base ingredient
Water	970 ml	To clean the chicken
Water	1430 ml	For extracting the collagen
Collagen recipe		
Collagen extract	350 ml	
Gelatin	35 gr	Help bind the collagen
Glucose	25 gr	Help bind the collagen
Chicken curry filling		
Chicken thigh	543 gr	Base ingredient leave over
Curry paste	70 gr	Meat filling seasoning
Sweet soy	27 gr	Seasoning
Coconut milk	45 gr	Diluting the paste
Water	200 ml	Diluting the paste

2.2 The Utensil Used During The Processing

Table 2. Utensil

Utensil	Size	Function
Sauce pan	Medium	Making the filling
Strainer	Fine	To strain the mixture from chunks
Container	Medium	Packaging
Measuring cup		To measure the ingredient
Pot		Slow cooking the chicken
Mold container		For the collagen mixture
Measuring spoon		

2.3. Product Processing Sequence Using Flowchart

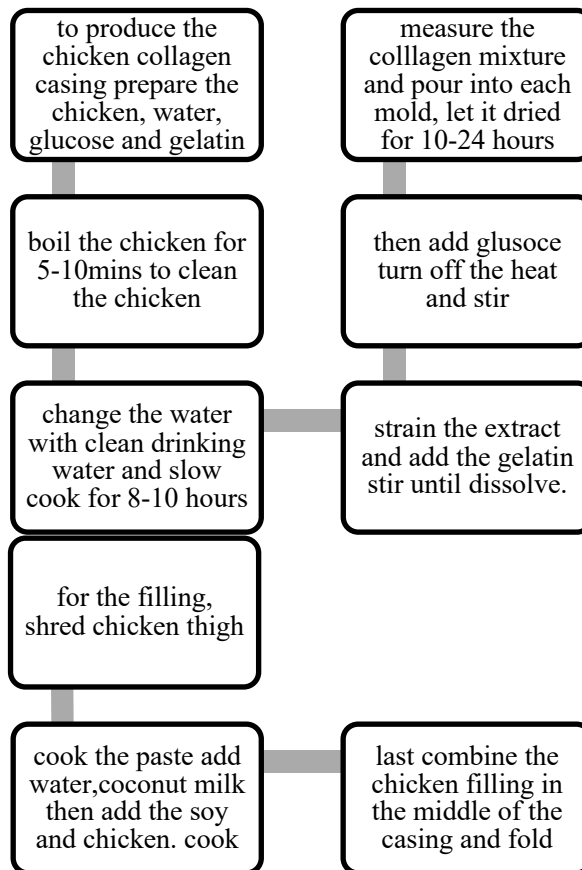


Figure 1 Flowchart

2.4. Product Processing Method With Pictures

1. Prepare all the ingredient and utensil



Figure 2 Utensil



Figure 3 Ingredient

2. Boil the chicken for 5-10 mins to clean the chicken



Figure 4 Boiling the chicken

3. Change the water with clean drinking water and slow cook for 8-10 hours



Figure 5 Slow cooking the chicken

4. Strain and add the gelatin stir until dissolve



Figure 6 Add the gelatin

5. Then add the glucose turn off the heat and stir



Figure 7 Add glucose and mix

6. Measure and pour the collagen in to each mold and let dry for 10-24

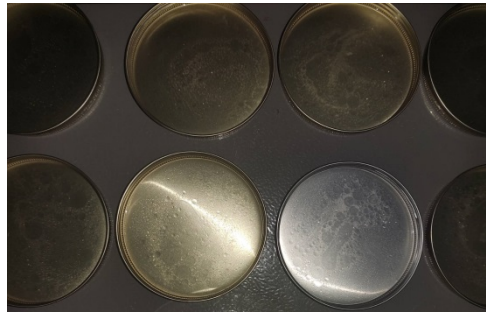


Figure 8 Measure and let dry



Figure 9 Dried collagen casing

7. For the filling, shred the chicken thigh



Figure 10 Shred chicken

8. Cook the paste, add water and coconut milk then add the sweet soy and chicken



Figure 11 Cook filling

9. Last place the chicken in the center of each mold and fold

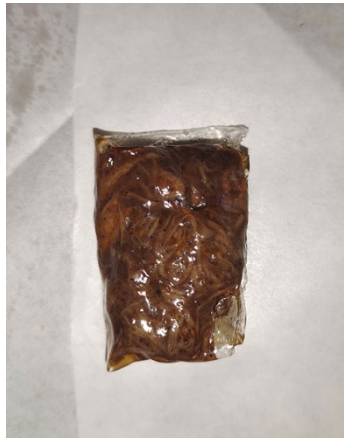


Figure 12 Final product