

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED

##### 1. Sorghum Flour



Figure 1. Sorghum Flour

Sorghum flour for based of the cookies

##### 2. Flour



Figure 2. All Purpose Flour

To combine the sorghum flour because all purpose flour give more texture

##### 3. Sorghum Brown Sugar



Figure 3. Sorghum Brown Sugar

As sweetener and basic material for making cookies

#### 4. Butter



Figure 4. Butter

Butter provides the function of flavoring, softening, and developing cookies and reduces the effect of flour gluten

#### 5. Xanthan Gum



Figure 5. Xanthan Gum  
As a flour binder

#### 6. Salt



Figure 6. Salt

To balance the taste and reduce the sweetness

7. Cinnamon Powder



Figure 7. Cinnamon Powder

To give a typical sweet aroma and taste

8. Egg



Figure 8. Egg

To make sure the dough keep moisture and add structure & flavour

9. Baking Soda



Figure 9. Baking Soda

To develop the dough

## 10. Vanilla Extract



Figure 10. Vanilla Extract  
To give vanilla smell and flavor

## 2.2 THE TOOLS USED DURING THE PROCESSING

### 1. Gastronom



Figure 11. Gastronom  
As a place to mix all the ingredients

### 2. Spatula



Figure 12. Spatula  
To mix all the ingredients

3. Scales



Figure 13. Scales  
To weigh the dough

4. Sauce Pan



Figures 14. Sauce Pan  
To melt the butter

5. Oven



Figures 15. Oven  
To bake the dough

6. Food Dehydrator



Figures 16. Food Dehydrator  
To dehydrate the Jack Fruit Rags

7. Tray



Figures 17. Tray  
To put the Dough and ready to bake

8. Stove



Figures 18. Stove  
To cook

## 2.3 APPROVED AND REVISED RECIPE

Recipe Name : Cookies sorgum

Yield : 10 Portions

Main Ingredients : Sorghum

Ingredients :

- 165 gr sorgum flour
- 50 gr flour
- 1 whole egg
- 125 gr sorgum brown sugar
- 115 gr butter
- 5 gr vanilla ekstrak
- 6 gr xantham gum
- 2 gr baking soda
- 3 gr salt
- Cinnamon powder
- Dry fruit jackfruit rags

Methods :

1. Melt half butter until brown and mix with half butter
2. Mix the buuter,salt,sugar, and vanilla ekstrak with egg
3. Add flour, sorgum flour, baking soda, and cinnamon powder and mix
4. Mix the wet dough,dry dough,.and dry fruit jackfruit (fold)
5. Heat the oven until 175 C and bake about 15 minutes

Figures 19. Completed Recipe

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Date & Time of Submission : (filled by Academic)

RECIPE BACKGROUND (50-100 WORDS)

Sorghum is a cereal crop that is used as, a basic ingredient for biodiesel energy, and food. This menu is example food preparation from sorgum, I want to highlight the sorgum and why i used sorgum brown sugar because it's low calories and good for diabetes and I why I used jackfruit rags because I want to use the leftover materials.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓
UNIQUE INGREDIENT	20	✓
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	
<b>TOTAL</b>		

\*approval min. 50 points

*Handwritten signature* 25/4 2022

NOTES (filled by advisor)

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Figures 20. Completed Recipe



### 2.3.1 Revised Recipe

Recipe Name : Cookies sorgum

Yield : 20 cookies

Main Ingredients : Sorghum

Ingredients :

- 135 gr sorgum flour
- 50 gr flour
- 1 whole egg
- 105 gr sorghum brown sugar
- 120 gr butter
- 5 gr vanilla extract
- 6 gr xanthan gum
- 2 gr baking soda
- 3 gr salt
- 2 gr Cinnamon powder
- Dry fruit jackfruit rags

Methods :

1. Melt half butter until brown and mix with half butter
2. Mix the butter, salt, sugar, and vanilla extract with egg
3. Add flour, sorgum flour, baking soda, and cinnamon powder and mix
4. Mix the wet dough ,dry dough, and dry fruit jackfruit (fold)
5. Heat the oven until 175 C and bake about 15 minutes

## 2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART

### 2.4.1 Flow Chart Making Cookies Sorghum

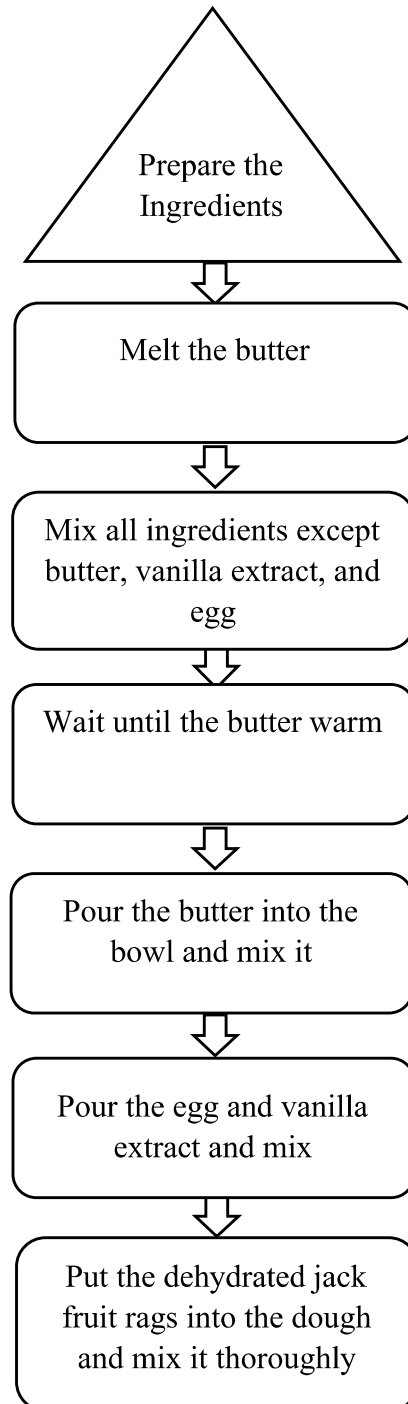


Figure 21. making cookies sorghum

**2.4.1 Making Dehydrated Jack Fruit Rags**

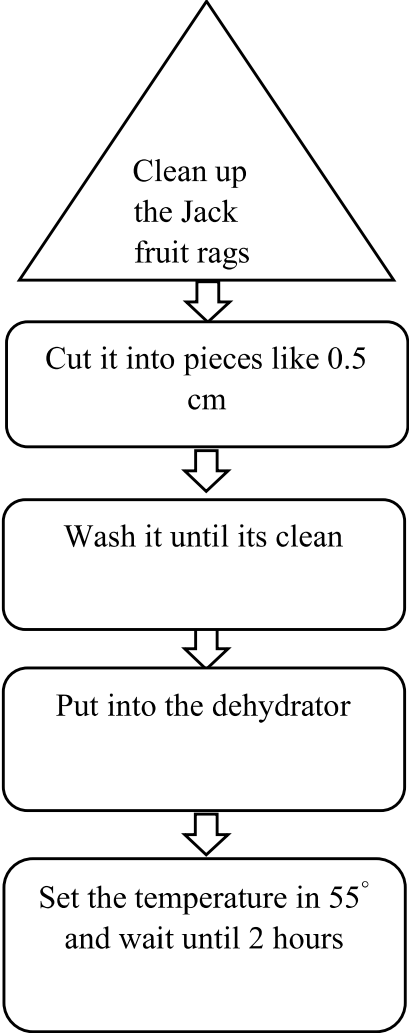


Figure 22. making Dehydrated Jack Fruit Rags

## **2.5 PRODUCT PROCESSING METHOD**

### **1. Wash and clean jack fruit rags**



Figures 23. Process 1

### **2. Dehydrate jack fruit until 4 hours**



Figures 24. Process 2

### **3. Mix sorghum flour and flour**



Figures 25. Process 3

**4. Add Sorghum brown Sugar**



Figures 26. Process 4

**5. Melt the butter**



Figures 27. Process 5

**6. Add Xantham gum, salt, cinnamon powder, and vanilla extract**



Figures 28. Process 6

**7. Add melting butter, egg and jack fruit rags**



Figures 29. Process 7

**8. Shape the cookies dough and put into the tray**



Figures 30. Process 8

**9. Put into the oven and bake for 15 minutes with 165°**



Figures 31. Process