

## CHAPTER III

### METHODS

#### 3.1 TIME AND PLACE

Previously I did various trial and error of my product in mid February at my own home. Then I collected a product sample on 5 April 2023 at Ottimmo International and was approved on 6 April 2023.

#### 3.2 INGREDIENTS AND UTENSILS

##### 3.2.1 INGREDIENTS

The ingredients and functions of the ingredient used in this study presented in the table 3.2

**Table 3. 1** Ingredients for Jelly Candy from date juices and spices

No	Ingredients	Quantity	Function
1	Dates	8 pcs	As a sweeteneras sugar substitute in Jelly Candy
2	Water	250 ml	To boil the first dates
3	Water	100 ml	To boil the second dates
4	Ginger	4 gram	Coloring and nutrients suplement
5	Turmeric	4 gram	Coloring and nutrients suplement
6	Water	150 ml	As boiling 2 soices to get warrants

7	Gelatine	50 gram	As setting agent to change the texture that was originally liquid to be a little denser and if put in refrigerator, it will be solid and in the form of a jelly candy. To bloom the gelatin
8	Cold Water	125 ml	

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1. Ingredients for date juices

- Dates            8 pcs
- Water            350 ml

2. Ingredients for spices

- Ginger            4 gram
- Turmeric        4 gram
- Water            150 ml

3. Ingredients for Jelly Candy

- Date Juices    150 cc
- Spices liquid   30 cc
- Gelatine        60 gram
- Cold Water.    125 cc

**3.2.2 Utensils**

The utensils and function used in this study presented in the table 3.2.2

**Table 3. 2** Utensils for Jelly Candy from date juices and spices

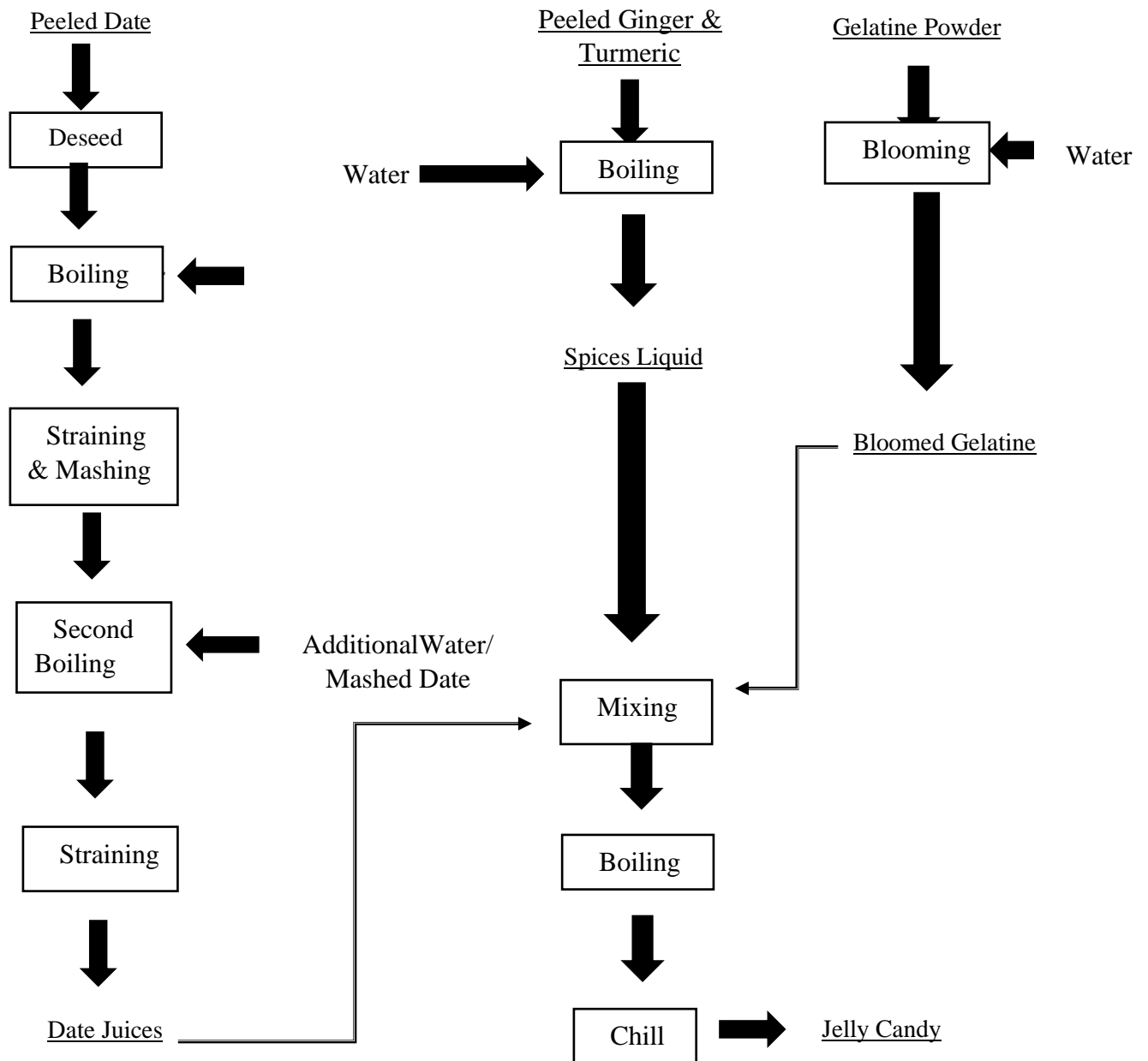
No	Utensils	Functions
1	Pot	For boiling spices, date juices, gelatin
2	Knife	To cut ingredients for the jelly candy
3	Scales	To measure amount of an ingredients

### 3.3 PROCESSING METHOTDS

The processing method of this study are presented below:

1. Remove the seeds from the dates. Then put it in a pot with 250 ml of water and boil it on low heat for 20 minutes. Strain it, transfer it to a bowl and the remaining dates, put it in the pot again and add 100 ml of a water, boil it again for 5 minutes. Strain and press the dates until the juices from the dates runs out
2. Take 4 gram of ginger and turmeric, peel the skin, then put it in a pot of 150 ml of water and boil it for 10 minutes. And then transferred it to a bowl
3. Put 125 cc cold water into a pot, then add 50 gram gelatin, stir gently until evenly distributed and don't turn on the pot yet. Then put the date juice and spices liquid in to the pot, stir until evenly distributed. When it's even, turn on medium low heat for 20 minutes. When it's been 20 minutes, put it in the mold and put it in the fridge overnight

### 3.4 Flow Chart



**Figure 3. 1** The flowchart of processing method