

## CHAPTER III

### METHODS

#### 3.1 Time and Place

Culinary Innovation and Product development was done from March to June 2023 at my house.

#### 3.2 Ingredients and Utensills

##### 3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.1.

**Table 3. 1** Ingredients for Kombucha tea with wuluh blossom

No	Ingredients	Quantity	Function
1	Wuluh blossom	2 gram	As the replacement of tea blossom for the kombucha's main ingredient
2	Rock Sugar	100 gram	To feed the scooby so the tea can be well fermented
3	Cinnamon	1 gr	For add scent
4	Scooby	9,5cm	Bacteria and yeast that ferments the tea
5	Starter tea	200ml	To introduce lower ph environment to the tea can be fermented more efficient
6	Water	1 liter	Tea base

1. Ingredients for Tea
  - Water 1 liter
  - Rock sugar 100 gram
  - Wuluh blossom 2 gram
  - Cinnamon 1 gr
2. Ingredients for Kombucha
  - Scooby 9,5cm
  - Starter tea 200 ml

### 3.2.2 Utensils

The utensils and function used in this study presented in the table 3.2  
**Table 3. 2** Utensils for Kombucha tea with wuluh blossom

No	Utensils	Function
1	Saucepan	Boiling water for making tea
2	Spoon	For stir the sugar to dissolve
3	Jar	To keep the kombucha in order to ferment properly
4	Dehydrator	For drying wuluh blossom
5	Measuring Cup	To measure water
6	Teacloth	To close the jar
7	Tea bag	To steep tea

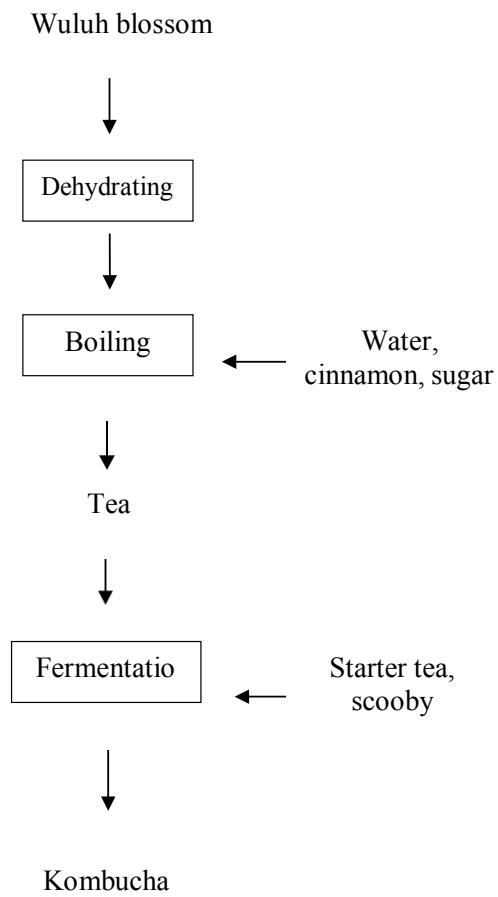
### 3.3 Processing Methods

The processing method of this study are presented below:

1. Dehydrated wuluh blossom with dehydrator for 3-5 day/ until dry
2. Put the wuluh blossom in the tea bag
3. Heat the water, put a tea and rock sugar. Stir until the sugar dissolves
4. Pour tea into a glass container and put scobby with starter tea
5. Kombucha fermentation for 7-14 days

### 3.4 Flow Chart

The flow chart of processing methods is presented in Figure 3.1.



**Figure 3. 1** Flowchart Kombucha