

CHAPTER II

INGREDIENTS AND UTENSILS OVERVIEW

2.1. Description Of The Material To Be Used

2.1.1. Pineapples Skin



Picture 1. Pineapple Skin (*Cienpies. 2016*)

We need pineapple skin that are wasted as our main ingredients.

We can get it from supermarket or local market.

2.1.2. Pineapple Crown



Picture 2. Pineapple Crown (*RipeBlueberry. 2018*)

We also used pineapple crown that become wasted.

2.1.3. Salt



Picture 3. Salt (*Salter, Jess*)

We used a little bit of salt to add some taste.

2.2. The Tools Used During The Processing

2.2.1. Knife



Picture 4. Knife (*Anonymous. 2016*)

We used knife to cut the pineapple skin and pineapple crown.

2.2.2. Digital Scale



Picture 5. Digital Scale (*Anonymous. Unknown*)

Digital Scales used to measure the precise amount of ingredients that are used.

2.2.3. Square Pan / Tray



Picture 6. Square Pan (*Anonymous. Unknown*)

Square pan for our container. But for larger production we use tray as container for sun – drying process.

2.2.4. Spoon



Picture 7. Spoon (*Anonymous. 2015*)

Used to move powder form into packaging and salt.

2.2.5. Plastic Hand Glove



Picture 8. Plastic Hand Glove (*Anonymous. 2019*)

Pineapple has a lot of sap, we used hand glove to prevent our hand from getting sticky and also for sanitation.

2.2.6. Food Processor



Picture 9. Food Processor (*Anonymous. Unknown*)

Used to process dry pineapple skin to powder form.