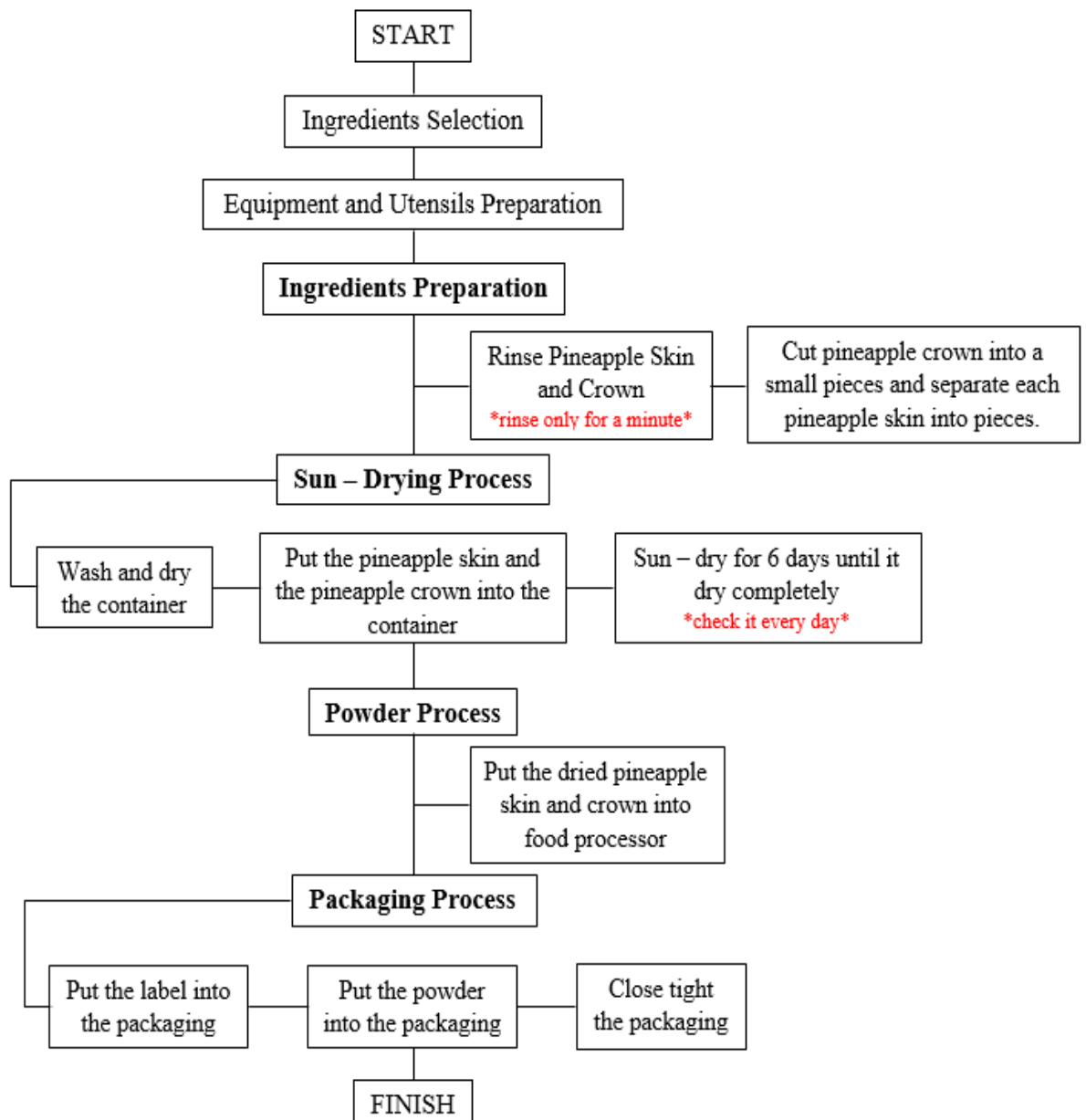


CHAPTER III

PRODUCT PROCESSING SEQUENCE

3.1. The Processing Product by Using Flowchart



Picture 10.

Flowchart Processing Product (*Personal*)

3.2. The Processing Product

3.2.1. Ingredients Preparation

1. First, rinse the pineapple skin and pineapple crown. We need the sap of the pineapple so just rinse once to not lose the sap.
2. Take the crown of the pineapple that already being separate from the pineapple and cut it into a small pieces. Also, separate and same with the pineapple skin, do not wash the crown again. Pat it dry.

3.2.2. Drying Process

1. Wash and dry the square pan or tray and make sure it completely dry. After that, put the pineapple skin and the crown into it. Make sure the pineapple skin and the crown is have enough space so it's not piled up and will fast the process of drying.
2. Put the pineapple skin under the sun for five up to six days until it's perfectly dry. Don't forget to observe it time to time.



Picture 11.

Pineapple Skin and Crown Day 1 Sun Drying Process (*Personal*)

3.2.3. Powder Process

1. After the pineapple skin and the crown is completely dry, immediately put it into food processor. The texture from the pineapple skin that already dry is very hard so don't use basic blender.



Picture 12.

Pineapple Skin and Pineapple Crown Day 6 Sun Drying Process



Picture 13.

Pineapple Skin and Pineapple Crown that already dry (*Personal*)

2. Make sure it's become powder and there is no solid pineapple skin that left.



Picture 14.

Dried Pineapple After Through Food Processor (*Personal*)

3.2.4. Packaging Process

1. Put the label into the packaging.
2. When all the procedure it's done, put approximately 30 gr into the Pineapple Skin powder into the packing. Close the packaging and make sure it's close tight.



Picture 15. Packaging of Ananas (*Personal*)

3.3. Complete Recipe Attached

ANANAS

Meat Tenderizer from Pineapple Skin and Crown

INGREDIENTS :

- 200 g pineapple skin (use wasted pineapple)
- 100 g pineapple crown
- 15 g salt

STEPS :

1. Wash the pineapple skin and pineapple crown. Pat it dry.
2. Separate each pineapple skin from another.
3. Cut the pineapple crown into small pieces.
4. Wash the container and make sure it dry. Put the pineapple skin and crown into the container. Give some space to each other so it is not filled up in one place.
5. Dry the pineapple skin and crown under the sun. Keep check it until it completely dried for 6 days.
6. Blend in a food processor into a powder.
7. Put in the packaging. Close it tight.