

CHAPTER VI

NEW PRODUCT OVERVIEW

4.1. THE FACTS OF NUTRITION

4.1.1. Whole Pineapple

Nutrition Facts	
Serving Size 1 Pineapple 905 g	
Amount Per Serving	
Calories 452	Calories from fat 9
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 10g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 9mg	0%
Total Carbohydrate 119g	40%
Dietary Fiber 13g	51%
Sugars 89g	
Protein 5g	
Vitamin A	10%
Vitamin C	721%
Calcium	12%
Iron	15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

Picture 16.

Nutrition Facts of Pineapple (*Vikki. Unknown*)

Pineapple contains of sodium, fiber, sugar, protein, vitamin A, vitamin C, calcium and iron. Pineapple also low in calories, for 905 gr pineapple only contain 452 calories. The benefit in pineapple is also same for pineapple skin.

4.1.2. Salt

Salt is a natural preservative and contain a lot of sodium. We use just a little bit of salt just for taste

Nutrition Facts	
Serving Size	100 g
Amount Per Serving	
Calories	0
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat -	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 38758mg	1615%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin D -	
Calcium 24mg	2%
Iron 0.33mg	2%
Potassium 8mg	0%
Vitamin A 0IU	0%
Vitamin C 0.0mg	0%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Picture 17.

Nutrition Fact of Salt (*Anonymous. 2008*)

4.1.3. Complete Nutrition Facts

In a pack of Ananas there will be approximately 30 gr per pack. For each pack it can be serve into 15 times. The calories in Ananas is quite small which is 1,1 calories per serving.

Table 1. Ananas Nutrition Facts (*Personal*)

Nutrition Fact	
Serving Size 2g	
Serving Per Container About 15	
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Amount per Serving	
Calories	1.1
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Total Fat	0,002g
Saturated Fat	0.02g
Trans Fat	0g
Cholesterol	0mg
Sodium	64.6mg
Total Carbohydrate	0.3g
Dietary Fiber	0.02g
Sugar	0.02g
Protein	0.01g
<hr/>	
Vitamin A	
Vitamin C	
Calcium	
Iron	
Potassium	
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*The % Daily Value (DV) tells you how much a nutrient in a serving of good contributes to a daily diet 2.000 calories a day is used for general nutrition advice.	

4.2. New Product Characteristic

We choose Ananas as the name of our product based from the familiarity in pronunciation. Also, it is easy to remember and the word is easy to say. Ananas is product that use as a meat tenderizer and made from pineapple waste.

Ananas only contain salt as a natural preservative. There is no any chemical material that being used. The saltiness in Ananas only come from salt. Pineapple have a sweet and sour taste but after being dried they don't have any of taste.

There are 4 steps in order to make Ananas but through the sun – drying process there is a lot of change in pineapple skin and crown. From the change of texture, size, scent and color.

The texture from the pineapple skin is hard but still easy to cut with knife but after through sun – drying process, the texture of pineapple skin and the crown is more solid and hard to cut. Also, it become shrink in size than it used to.

The sweet and sour taste from pineapple gone after sun – drying process and it produce a sour scent. Dried pineapple skin and crown have a strong sour scent but not strong enough to affect the meat taste after being applied.

Pineapple skin originally has a green – yellow color. After 2 days sun – drying process, the color of the pineapple change. From green – yellow color to bright yellow and after it dried completely it become light brown.

Ananas can used in all meat that contain protein either red meat or white meat. In 100gr of meat, use only 2 gr or 1 tablespoon of Ananas for 15 minutes in order to tenderizer the meat. Wash the powder before using the meat and make sure there is no powder left in the meat. The powder is easy to burn, that's why the powder cannot be cook with the meat to prevent burnt that cause bitter taste in meat.