

## CHAPTER III

### METHODS

#### 3.1. Time and Place

Culinary innovation and Product development was done from March to June 2023 at culinary kitchen and baking pastry kitchen, Ottimmo International.

#### 3.2. Ingredients and Utensils

##### 3.2.1 Ingredients

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

**Table 3. 1** Ingredients for Kepok Banana Tape Spread

NO	Ingredients	Quantity	Function
1	Kepok banana tape	250 gr	Main Ingredients
2	Corn syrup	120 ml	Texture/Thickening
3	Tropicana sugar	15 gr	Sweetener
4	Condensed milk	10 ml	Sweetener
5	Water	70 ml	Liquid

##### 1. Ingredients for Kepok Banana Tape

- Kepok Banana                      250 gr
- Tape Yeast                            5 gr
- Banana Leaf                         Just enough to cover (2-3 sheets)

##### 2. Ingredients for Kepok Banana Tape Spread

- Kepok Banana Tape	250 gr
- Corn Syrup	120 ml
- Tropicana sugar	15 gr
- Water	70 ml
- Condensed Milk	10 ml

### 3.2.2 Utensils

The utensils and functions used in this study presented in the table 3.2

**Table 3. 2** Utensils for Kepok Banana Tape Spread

NO	Ingredients	Function
1	Sauce pan	Place to cook
2	Rubber spatula	to stir while cooking
3	Digital scale	to measure the ingredients
4	Gastronom	place for ingredients & place for fermenting
5	Spoon	take the ingredients & to smooth the tape yeast
6	Stove	to cook the spread
7	Sieve	to sieve tape yeast
8	Fork	to mashed the banana tape

### 3.3 Processing Methods

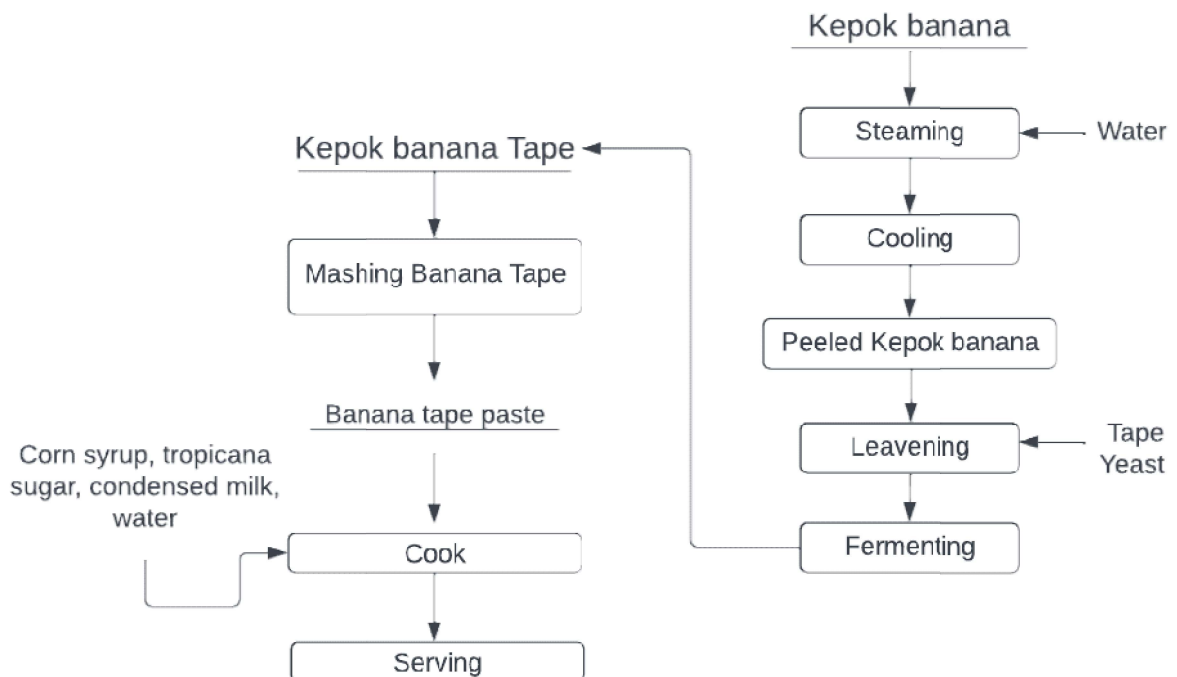
The processing method of this study are presented below:

1. First, dry yeast under the sun for about 2-3 hours.
2. While waiting the yeast, steam kepok banana until half cooked, then remove from the steamer and cool until completely cold and the hot steam is gone.
3. After the banana cold, grind the yeast (using spoon with a note don't touch it with hands directly) then strain.

4. Sprinkle the yeast over the cooled and peeled bananas then arrange in a container that has been covered with banana leaves (bottom and sides) cover it with banana leaf and close the container.
5. Let it ferment for 2-3 days.
6. Put in the fridge, and the kepok banana tape is ready to cooked
7. Subtilize the banana tape using fork, then combine with water, corn syrup, sugar, and condescend milk.
8. Cook the mixture in sauce pan until the color becomes slightly dark and the texture is like jam.
9. If it's already has a texture like jam, turn off the heat and the jam is ready to be served.

### 3.4 Flow Chart

The flowchart processing method is presented in Figure 3. 1



**Figure 3. 1** Flowchart Kepok Banana Tape Spread