

CHAPTER III

METHOD

3.1 Time and Place

Culinary innovation and Product development was done from March to June 2023 at culinary kitchen and baking and 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 Jam from Apple Peels and Banana Peels

No	Ingredients	Quantity	Function
1	Apple peel	100 g	Base ingredient
2	Banana peel	100 g	Base ingredient
3	Sugar	100 g	Seasoning
4	Cinamon	1 pc	Aromatic
5	Clove	2 pc	Aromatic
6	Pectin	1 tsp	Thickening Agent
7	Lemon	1 pc	Flavoring Agent
8	Salt	2 tsp	Flavoring Agent
9	Water	1080 g	Soaking and Diluting Agent

1. Ingredients to soak the fruit skin
 - Water 1000 g
 - Salt 2 tsp
 - Lemon Juice 1 pc

2. Ingredients for the Fruit Skin Pulp
 - Apel Peel 100 g
 - Banana Peel 100 g
 - Water 80 g

3. Ingredients for Making the Jam
 - Fruit Pulp
 - Sugar 100 g
 - Pectin 1 tsp
 - Clove 2 pc
 - Cinnamon 1 pc

3.2.2 Utensil

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

Table 3. 2 Utensil for Jam from Appel Peels and Banana Peels

No	Utensil	Function
1	Large bowl	Washing and soaking the fruit skin
2	Bowl	Measuring water
3	Tea spoon	Measuring marinade ingredients
4	Knife and cutting board	Cut fruit skin
5	Digital scales	Weighing ingredients
6	Blender	Smooth fruit skin into fruit pulp
7	Sauce pan	Cooking fruit pulp into jam
8	Spatula	Help stir in the cooking process

3.3 Processing Method

The processing method of this study are presented below:

1. Clean the apple skin and banana skin.
2. Soak apple peels and banana peels separately with 500 grams of water, 1 tsp salt and lime juice for 30 minutes, then wash again.
3. Cut the fruit skin into 3 parts to make it easier in the blending process.
4. Blend the fruit skin by adding 40 grams of water. Blend the two fruit skins separately until smooth.
5. Mix two fruit skin pulp into the sauce pan. Add 50 grams of sugar, 1 tsp of pectin, 1 clove and $\frac{1}{4}$ cinnamon.
6. Cook until it becomes jam.

3.4 Flow Chart

The flowchart of processing method is presented in Figure 3.1

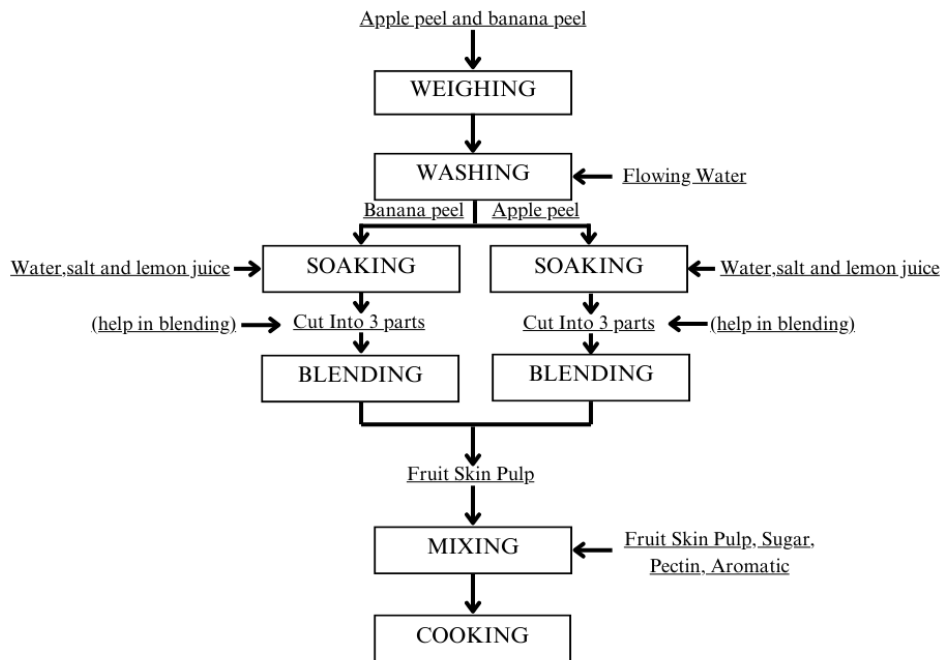


Figure 3. 1 Flowchart Jam from Apple Peels and Banana Peels