

CHAPTER III

METHODS

3.1. Time and Place

Culinary innovation and product development was done from march to june 2023 at my home

3.2. Ingredients and Utensils

3.2.1. Ingredients

The ingredient and functions of the ingredient used in the present in the table 3.1

Table 3. 1 Ingredients for Vegetable Candy

No	Ingredient	Quantity	Function
1	Carrot	200 gr	The main ingredient for making candy
2	Mustard greens	2 bunches	The main ingredient for making candy
3	Stevia	170 gr	natural sugar sweetener non calorie sweetener and herbal supplement
4	Unflavored jelly	4 packs	Complement ingredient
5	Nutrijel Lychee	1 pack	Complement ingredient
6	Coconut Nutrijell	1 pack	Complement ingredient
7	1000 ml Water	1000 ml	Dissolve all ingredients

Ingredient for vegetable candy

- Carrot
- Mustard greens
- Stevia
- Unflavored Jelly
- Nutrijell Lychee
- Coconut Nutrijell

3.3.2 Utensils

The equipment used to make vegetable candy is presented in the table

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Table 3. 2 Utensils for Vegetable Candy

No	Utensils	Function
1	Peeler	Peel Carrots
2	Blender	Smooth the Material
3	Knife	Cutting and preparing ingredients
4	Mould	Decompose of dead organic material
5	Filter	Filting the Vegetables
6	Oven	Cooking Candy
7	Measuring cup	Measuring water and stock
8	Cutting board	Place mate while cutting ingredients
9	Stock pot	Mix Ingredients

3.3 Processing Methods

The making vegetable candy needs to be done with the right method, the manufacturing method used in this study is presented below:

1. Wash vegetables such as carrots and mustard greens.
2. The levaees of the mustard greens are then blended and the juice is removed then the liquid is taken as well as the carrots are peeled then cut into small pieces and blended and the liquid is taken.
3. Then cook the liquid. Mix it with stevia sugar and jelly powder.
4. Cook over medium heat until it boils.
5. Pour in the mould.
6. Let stand until hard then remove from the mould.
7. Oven with a temperature of 90 degrees celcius for 6 hours depending on the size of the candy.

3.4 Flow Chart

The flowchart of processing methods is presented in Figure 3.1. The mustard green flowchart it is same as to carrot

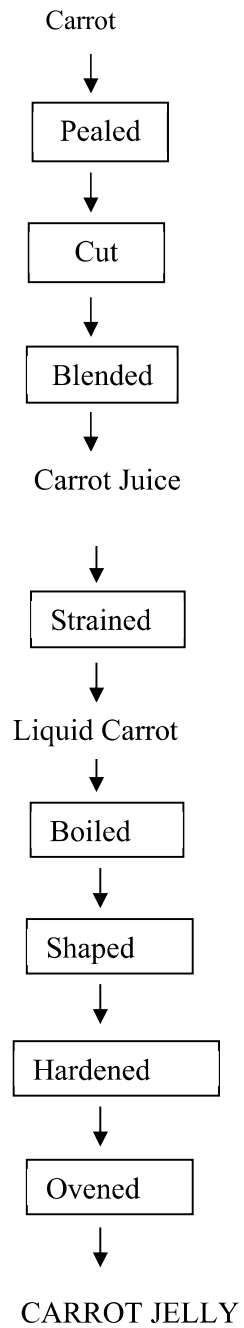


Figure 3. 1 Flowchart Vegetable Candy