

## CHAPTER III METHODS

### 3.1 Time and Place

Culinary innovation and Product development was done from May 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 fuction of the ingredient used in this study presented in the table 3.1

**Table 3. 3** Ingredient for Vegan Beef Jerky

No	Ingredients	Quantity	Function
1.	Tofu skin	100g	Main ingredients, Protein
2.	Garlic powder	9 g	Seasoning
3.	black pepper	3 gr	Seasoning
4.	Onion Powder	6 gr	Seasoning
5.	Sweet soy sauce	5 g	Aromatic
6.	Tapioca	4 g	Adhesive
7.	Palm sugar	100g	Seasoning, Sweetener

### 3.2.2 Utensils

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

**Table 3. 4** Utensils for Vegan Beef Jerky

No	Ingredients	Function
1.	Measuring cup	Measuring water and stock
2.	Large mixing bowl	Mixing beef ingredient
3.	Digital scale	Weighing ingredient
5.	Knife	Cutting, preparing ingredient, shaping tofu skin
6.	Wooden spatula	Sauteing aromatics :
7.	Spoon	Mixing beef ingredient

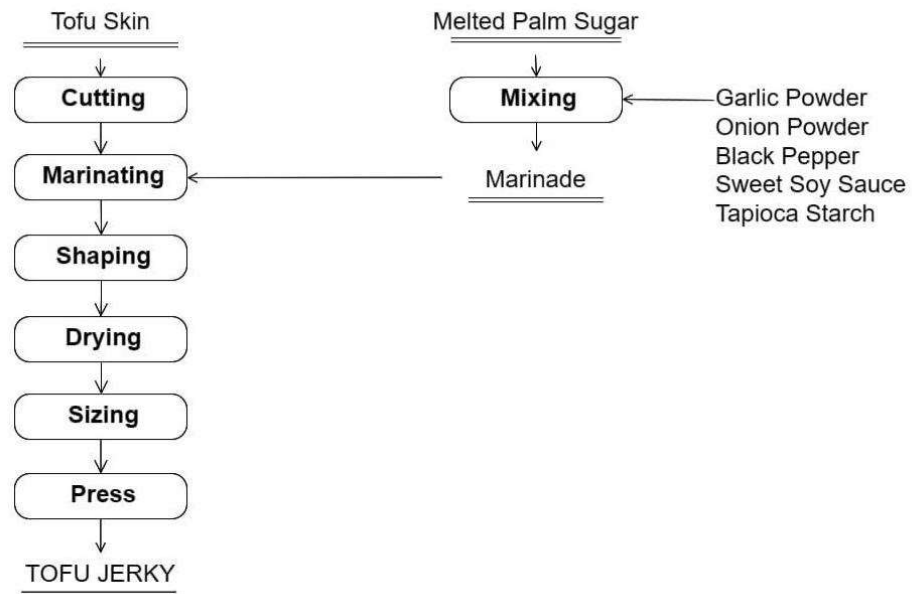
### 3.3 Processing Methods

The processing method of this study are presented below :

1. Mix the spices and the sauce until blended
2. Melt brown sugar and granulated sugar together until becomes a syrup
3. stir the syrup and spices together incorporated well until it becomes and add on some water so that it is not solid
4. Coat the tofu skin with the sauce with the sauce and fold it to create thick layers resembling the texture of meat
5. After that, press the tofu skin to the release excess moisture air
6. Bake the tofu skin at 140°- 150°c for 130 minutes allow to cool
7. Place in the vacuum bag, vacuum until tight after that chill for ½ a week to 1 week before servings

### 3.4 Flowchart

The flowchart of processing method is presented in Figure 3.1.



**Figure 3. 2** Flowchart Vegan Beef Jerky