

CHAPTER III

METHODS

3.1 TIME AND PLACE

Previously, various trial and error of my product in mid April at writer home.

Therefore, the product sample are collected on 26 July 2023 at Ottimmo International and was approved on 26 July 2023.

3.2 INGREDIENTS AND UTENSILS

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.2

Table 3. 1 Ingredients for Gummy Candy from date juices and spices

No	Ingredients	Quantity	Function
1	Moringa leaf powder	½ tablespoon	As special ingredients that have benefit for breastfeeding mother in Gummy Candy
2	Spinach Powder	½ tablespoon	For health ingredients and for the color
3	Carrot	1 pcs	Coloring , taste and nutrients supplement
4	Water	200 ml	To make the carrot juices.
5	Ginger	½ Segment	Coloring and nutrients supplement
6	Water	150 ml	As boiling soices to get warrants
7	Soymilk	100 ml	Coloring , taste and nutrients supplement
8	Dates	10 pcs	Sweeteners and texture
9	Almond	10 pcs	Texure and nutritients supplement
10	Gelatine	60 gram	As setting agent to change the texture that was originally liquid to be a little denser and if put in refrigerator, it will be solid and in the form of a Gummy candy.

1. Ingredients for carrot juices

- Carrot 1 pcs
- Water 200 ml

2. Ingredients for spices

- Ginger ½ Segment
- Water 150 ml

3. Ingredients for Gummy Candy

- Moringa leaf powder ½ tablespoon
- Spinach powder ½ tablespoon
- Spices liquid 30 cc
- Soymilk 100 ml
- Dates 10 pcs
- Almond 10 pcs
- Gelatine 60 gram

3.2.2 Utensils

The utensils and function used in this study presented in the table 3.2.2

Table 3. 2 Utensils for Gummy Candy from date juices and spices

No	Utensils	Functions
1	Pot	For boiling spices, gelatin and boiling ingredients
2	Knife	To cut ingredients for the Gummy candy
3	Scales	To measure amount of an ingredients To make the carrot juices
4	Blender	

3.3 PROCESSING METHOTDS

The processing method of this study are presented below:

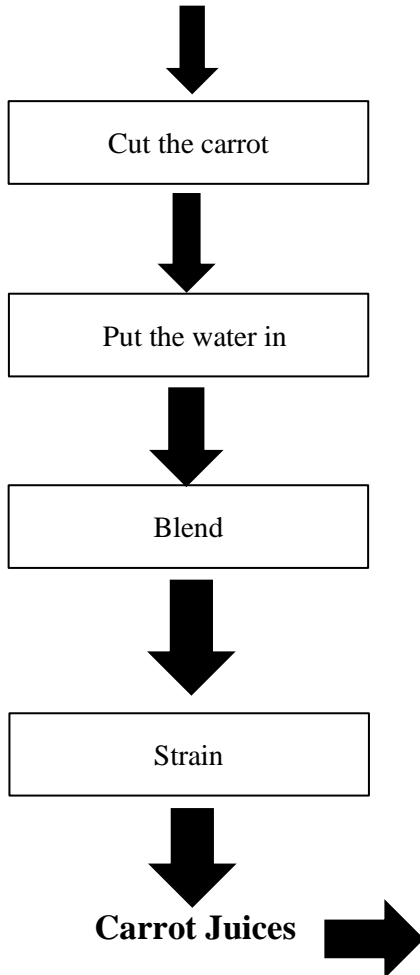
Cut the carrot into small pieces. Then put it in a pot with 200 ml of water and put it in the blender and blend it. Strain it.

Take ½ segment of ginger, peel the skin, then put it in a pot containing 150 ml of water and boil it for 10 minutes. Transfer it to a bowl.

Add 100 ml soymilk to a saucepan, then add 5 tablespoons of gelatin and put 2 tablespoon of sugar, stir gently until evenly distributed and don't turn on the stove yet. Then put the carrot Juices and liquid spices into the pot, stir until evenly distributed and put in the moringa powder and katuk leaf powder.. When it's even, turn on medium-low heat for 10 minutes. When it's been 10 minutes, put it in the mold and put in the kurma slices and the roasted almond, after that put in the refrigerator for 2-3 hour. After that take it out cut into 5-10 cm square then dehydrate it. Then it's ready to be enjoyed.

3.4 FLOW CHART

Carrot



Ginger

