

Jam from pineapple cores

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Abstract

The aim of this Cooperative Education is to study the satisfaction of pineapple core jam product. Due to large amount of pineapple core found leftover in banquet's kitchen, a decision of choosing pineapple core to make jam is made. My companion and I are creating and working on an idea of making jam from pineapple cores into new product. Our product is senses-evaluate by 20 people, to find the differences of each and the finest recipe. We rank our preference score out of 9, to test the differences on texture, scent, and color of jam from pineapple core. Our experimentees are include of 54% male and 46% female, which aged between 20-30 years are 30%, aged 31-40 years are 20% and, aged over 50 years are 10% to perform our senses-evaluate test. This make our jam from pineapple core becomes the new recipe of the banquet's kitchen. Regarding to jam from pineapple core is one good choice as bread spread with its flavor that similar to pineapple jam, this makes it gain good reputation. By using jam from pineapple cores in the banquet for breakfast makes it even better known and famous within only 4 weeks as well it was liked by many consumers.

1. Introduction

Pineapple is considered one of the most important industrial crops of the country because of its remarkable advantage in export sales from fruit product processing in 2008. The overall pineapple products in Thailand are approximately 2.5 million tons. (Ketnawaet *al.*, 2012) Thailand has a wide range of exporting products from pineapple. The first two notable products are canned pineapple and concentrated pineapple juice with the export value of 69% and 24% of the whole pineapple products in 2011 (Department of Foreign Trade)

2. Principle/Reason

The idea of making jam from pineapple cores come from the banquet's kitchen is using lots of pineapple in making food and decorating dishes, but has loads of pineapple cores left unused. Instead of throwing the pineapple cores away, we seek an advice from our chef to bring our idea of using pineapple cores to make jam up. It would be a great new chance for consumers to try a new recipe, so we brought up 3 recipes that including in using pineapple cores, which are jelly from pineapple cores, dried pineapple cores, and jam from pineapple cores. From the recipes above, our chef gave a chance on jam from pineapple cores as of foreign consumers are fond of having jam with bread.

3. Procedures

3.1 Jam from pineapple cores standard recipe

We have researched and studied the procedures of making jam from pineapple cores from various kinds of resources, this includes cook books and internet based data resources. Then, we selected the recipes that are appropriate with the ingredients that we have in the kitchen until we have got the right procedure in the following;

Ingredients

Pineapple cores	1	Kilogram
Artificial sweetening	400	Grams
Salt	1	Teaspoon

Procedures of making jam from pineapple cores

1. Chop pineapple cores into small pieces.
2. Blend pineapple cores thoroughly.
3. Set over a low heat and pour the blended pineapple cores into the pan, mixed well with artificial sweetening and salt.
4. Stir with low heat constantly until the ingredients are thickened and all water from the pineapple cores is evaporated. After that, Jam from pineapple cores is ready to be served.

4. Overall Performance

There have been appropriate and successful improvements on jam from pineapple cores for responding to consumers' needs by the time we have created. At first, the consumers were not into the jam as we expected. After that, our chef suggested us to enhance our jam's texture. This makes our jam greatly accepted by consumers. Before our jam was successfully out to consumers, we have received plenty of both praises and criticism from consumers and chef which

taught us all a meaningful lesson. On the whole, adding jam from pineapple cores to banquet's menu makes our jam recognized and liked by plentiful of foreign consumers taking only 4 weeks. Our main consumers are 60% middle-aged, 20% are elders, and another 20% are teens with their age above 20.

5. Conclusion

By the time of 4 months that we have been developing and improvising jam from pineapple cores recipe for consumers, it comes out that most of the consumers are not familiar with jam from pineapple cores. A week afterward, consumers started to interest in jam from pineapple cores more and more both ingredients and procedures of making jam from pineapple cores. Latterly, jam from pineapple cores begins to gain fame and liked by many consumers. Some of the consumers give an opinion that jam from pineapple cores is easily edible with both bread and biscuit, and it also has great nutritive value. Moreover, the clean and fresh procedures and high sanitary kitchen area is as well one of the main consideration of consumers. Therefore, our chef decided to bring up jam from pineapple cores to be one of the menus in the food line.

6. Suggestion

"There should be an improvement on jam from pineapple cores recipe in case if it is on the list for amount of time" said chef. For example, changing the way of chopping pineapple cores into small pieces, and using artificial sweetening instead of sugar, which will give less sweet taste. In making jam from pineapple cores, simmering it for too long will

cause its texture to over thick. To get a satisfying result of making jam from pineapplecores as well the desired texture, right timing is the key.

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