

International Conference on
FOOD SAFETY AND HEALTH
and
11th World Congress on
FOOD CHEMISTRY AND FOOD MICROBIOLOGY
August 30-31, 2018 Dubai, UAE

SPOLER (spoon cooler) as the business innovation of preventive spoon to reduce poison intake to body due to blowing food

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One of economic movement development in Indonesia is the industry through the form of culinary business such as restaurant and cafe business that serves food and beverages to fulfill community's consumption. However, based on observations that have been made and experience while consuming food or drink that is still hot either in the restaurant even at home. People tend to blow the food and drink before put into the mouth, whereas in terms of health there is a prohibition of breathing or blowing in the glass when breathing that will emit carbon dioxide gas. Therefore, by made a breakthrough by modifying existing tools become more useful and innovative form of product tools SPOLER (Spoon Cooler). The results of the demonstration of our cooling ladle tool compared with the usual spoon show. Within 5 minutes, we provide two glasses of hot water with the same temperature of 72.3 degrees Celsius. One glass of hot water is given a cooling spoon and changed its temperature to 55.2 degrees Celsius while the other hot water glass is not given a cooling spoon so the temperature only becomes 60.2 degrees Celsius. This business opportunity can promise also has a high competitiveness, in addition to being innovative, because spoon eating is also a tool that is absolutely used by all circles both children, adolescents, the elderly and the elderly while eating, especially when enjoying a hot food or drink.

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