Our aim is to use chemical additives to make our food product stand out on the shelves. We have chosen to go with a more trendy product design for our sauce. Originally we looked at using a fire logo to represent the spices in the sauce and we used a silhouette of a peanut to represent the satay sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce.

Our group’s intention is to create a sauce for the Asian market more specifically for Malaysia. We want to create a sauce that can be sold in the New Zealand and Malaysian markets, which will appeal to all ethnicities within the targeted market. We wanted to add chilli to an existing sauce on the market as we realized through our research and survey monkey, Asian’s tend to have a stronger tolerance of heat when it comes to food. We think that there is a need for this sauce on the market as we have found that there is not very little available in popular supermarket stores such as, Countpox and Pan N Save.

While experimenting with our satay sauce we tried different ingredients to see the effects it had on the sauce. We tried smooth peanut butter and crunchy peanut butter, we tried spring onion, red onion and brown onion, we tried dried chillies and fresh chillies, we tried substituting lemon and lime juice for balsamic vinegar and white wine vinegar and we tried cooking off the onion, garlic and chilli and we tried it fresh in the sauce. When we substituted smooth peanut butter for crunchy we found that it gave the satay sauce an unusual texture that majority of our taste panel found unpleasant. A few members of our taste panel also mentioned the saltiness of the sauce due to the chunks of peanuts, to prevent this we decided, as a group, that we would use smooth peanut butter with no add salt as we believed it would be more appropriate to use to make a smoother sauce with an aesthetically pleasing. When we were adding the garlic, chilli and onion to the satay sauce fresh we were using spring onion and red onion as this had a milder flavour but we wanted to try frying them off before adding them to the sauce mixture to see if it enhanced the flavour in the sauce. Our taste panel found that frying off the garlic, chilli and onion brought out more of a fresh nature in these ingredients adding more depth to the flavour of our sauce and we choose to go with brown onion as when it is fried it brings out more of a pungent flavour than red onion and spring onion. Our decision to use fresh chillies rather than dried was because we felt that the fresh chillies gave off more heat than the dried chillies and we wanted to have that kick of heat in the sauce.

For the products design, we have chosen to go with a more trendy and modern display. We have chosen to use a bold font to make the products name stand out on the shelves, we decided to add silhouette of a fire to represent the spices in the sauce and we used a silhouette of a peanut to represent the satay sauce. Originally we looked at using colours such as yellow and red to represent the hot spices of the sauce as well, as we thought it would help the sauce stand out in the markets.

Acknowledgements
On behalf of the Saucerers we would like to thank our sponsors for the help and the support which helped us to participate in the silver crest challenge. We would like to thank the company Groen NZ for their support and confidence in our work. We would like to them for providing us with samples when trying to come up with ideas for a sauce and for providing us with necessary equipment such as containers and bottles for storage. We would especially like to thank Sophie Shaw who works at Groen for mentoring us during our sauce making process, she was an incredible help to our team. Sophie helped us with the pH levels of our peanut satay sauce and when we were in need of help during the sauce making process we were able to email her and get a fast and helpful reply. We would like to thank Groen NZ and Sophie Shaw for showing us around the factory and demonstrating the equipment, rules and safety and hygiene that is demonstrated in a factory which we could then bring back to the school kitchen and use.

Our team would also like to thank the royal society for giving us the opportunity to participate in the silver crest challenge, we have had a great experience participating in the competition and have grown closer as a team. Lastly we would like to thank Our Wainuiomata High School teachers Mrs. Reidy, Mrs. Naidu and Mr. Croft for assisting us with our project and giving us access to resources that we needed to complete this project. Without the help from these people we would not have been able to participate in the competition or create a sauce to present to you so we would like to thank all of these people for everything they have done for our group.

Yours sincerely
The Saucerers

Peanut sauce, satay sauce, bumbu kacang, sambal kecap or sambal is a sauce made from ground roasted or fried peanuts, which is widely used in Indonesia, Malaysia, Thailand, Vietnam, China and Africa. Peanut sauce is said to go well with chicken, meat and vegetables and is often used to add flavour to grilled meat that is shallow fried, mixed over vegetables as sided dishes or as dipping sauces for dishes like spring rolls. The main ingredient in Peanut satay is ground roasted peanuts, when creamy peanut butter is a very popular substitute for. A typical peanut satay recipe usually contains ground roasted peanuts in peanut butter smooth or crunchy, coconut milk, soy sauce, turmeric, garlic, ginger, and spices. Other possible ingredients used in making peanut satay are pepper grinder, sugar, milk, fried onion, and lemon grass. The texture and consistency of a peanut sauce is based on the amount of water being in it, whether you want it thin or thick.

Research on chemical additives
Chemical additives are used in food to make it appear fresher, more attractive or last longer on the shelf. Some additives such as preservatives help to prevent the growth of micro-organisms. To control microbial growth of foods it is necessary to remove the nutrients needed for growth. The use of chemical additives is based on the fact that micro-organisms need nutrition to survive. Food and a single artificial flavouring can be created. Synthetic aroma is used to extend the shelf life of bread products and it prevents deterioration of their quality during manufacture and distribution. It is also known as the FDA. By governmental agencies like the Food and Drug Administration also known as the FDA.

Research on Peanut satay
Peanut satay, satay sauce, bumbu kacang, sambal kecap or sambal is a sauce made from ground roasted or fried peanuts, which is widely used in Indonesia, Malaysia, Thailand, Vietnam, China and Africa. Peanut sauce is said to go well with chicken, meat and vegetables and is often used to add flavour to grilled meat that is shallow fried, mixed over vegetables as sided dishes or as dipping sauces for dishes like spring rolls. The main ingredient in Peanut satay is ground roasted peanuts, when creamy peanut butter is a very popular substitute for. A typical peanut satay recipe usually contains ground roasted peanuts in peanut butter smooth or crunchy, coconut milk, soy sauce, turmeric, garlic, ginger, and spices. Other possible ingredients used in making peanut satay are pepper grinder, sugar, milk, fried onion, and lemon grass. The texture and consistency of a peanut sauce is based on the amount of water being in it, whether you want it thin or thick.

Research on Malaysia
In 2013 Malaysia’s population was 29.72 million people and it is home to one of the largest populations of Overseas Indians, constituting about 8% of the Malaysian population. When researching popular cuisines in Malaysia multiple websites came up with the dishes that are common, popular and easy to cook. We chose the popular Malaysian dishes listed above. During our research we found that Malaysians use a variety of different chilli sauces when cooking and that they also put a lot of chilli in their meals, this suggests that they can handle large amounts of chilli.

Research on chemical additives
Chemical additives are used in food to make it appear fresher, more attractive or last longer on the shelf. Some additives such as preservatives help to prevent the growth of micro-organisms. To control microbial growth of foods it is necessary to remove the nutrients needed for growth. The use of chemical additives is based on the fact that micro-organisms need nutrition to survive. Food and a single artificial flavouring can be created. Synthetic aroma is used to extend the shelf life of bread products and it prevents deterioration of their quality during manufacture and distribution. It is also known as the FDA. By governmental agencies like the Food and Drug Administration also known as the FDA.

Research on Peanut satay
Peanut satay, satay sauce, bumbu kacang, sambal kecap or sambal is a sauce made from ground roasted or fried peanuts, which is widely used in Indonesia, Malaysia, Thailand, Vietnam, China and Africa. Peanut sauce is said to go well with chicken, meat and vegetables and is often used to add flavour to grilled meat that is shallow fried, mixed over vegetables as sided dishes or as dipping sauces for dishes like spring rolls. The main ingredient in Peanut satay is ground roasted peanuts, when creamy peanut butter is a very popular substitute for. A typical peanut satay recipe usually contains ground roasted peanuts in peanut butter smooth or crunchy, coconut milk, soy sauce, turmeric, garlic, ginger, and spices. Other possible ingredients used in making peanut satay are pepper grinder, sugar, milk, fried onion, and lemon grass. The texture and consistency of a peanut sauce is based on the amount of water being in it, whether you want it thin or thick.

Research on Malaysia
In 2013 Malaysia’s population was 29.72 million people and it is home to one of the largest populations of Overseas Indians, constituting about 8% of the Malaysian population. When researching popular cuisines in Malaysia multiple websites came up with the dishes that are common, popular and easy to cook. We chose the popular Malaysian dishes listed above. During our research we found that Malaysians use a variety of different chilli sauces when cooking and that they also put a lot of chilli in their meals, this suggests that they can handle large amounts of chilli.

Research on chemical additives
Chemical additives are used in food to make it appear fresher, more attractive or last longer on the shelf. Some additives such as preservatives help to prevent the growth of micro-organisms. To control microbial growth of foods it is necessary to remove the nutrients needed for growth. The use of chemical additives is based on the fact that micro-organisms need nutrition to survive. Food and a single artificial flavouring can be created. Synthetic aroma is used to extend the shelf life of bread products and it prevents deterioration of their quality during manufacture and distribution. It is also known as the FDA. By governmental agencies like the Food and Drug Administration also known as the FDA.