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## APPENDIX

### 1. Approved Recipe

 CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT	
<b>APPROVAL RECIPEE</b>	
Recipe Name	: CILEMBU SWEET POTATO CHIPS WITH RICE BRAN FLOUR
TITLE OF C&D	: HIGH FIBER CILEMBU SWEET POTATO AND RICE BRAN FLOUR CHIPS WITH ROASTED CORN SEASONING
Yield	: 20g/portion
Main Ingredients	: 20g cilembu sweet potatoes
Ingredients	:
- 25 ml water	- 4 g roasted corn seasoning
- 20 g cilembu sweet potato	- 1g garlic powder
- 15 g rice bran	- 1g baking powder
- 10 g tapioca	- 1 g salt
- 5 g sugar	
Method	:
1. Peel and cut the cilembu sweet potato into small pieces, then steam until soft for about 10 minutes.	
2. Mash the cilembu sweet potato and add sugar. Mix well.	
3. Mix the rice bran, tapioca and cilembu sweet potato mixture until evenly mixed.	
4. Add water little by little until it forms a slightly soft dough.	
5. Flatten the dough with a rolling pin or pasta roller until thin (transparent). Cut the dough into triangles.	
6. Fry in slightly hot oil over low heat (90° - 100° C) until slightly browned.	
7. Bake the chips at 140° C for approximately 20 minutes to remove the oil to make them crispier and crunchier.	
8. Coated chips with roasted corn seasoning evenly.	



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### TRIAL PROGRESS (50 – 100 WORDS)

- First trial, chips were made only with sweet potatoes and rice bran. The taste of the chips is not good, there is a bitter aftertaste, the rice bran aroma is very strong and fibrous.
- Second trial, chips were made with the addition of tapioca and garlic powder to cover the unpleasant aroma of rice bran. The rice bran flour is roasted to minimize the unpleasant aroma of the rice bran. The result is that the bitter aftertaste from the rice bran is still there, but it is better than trial 1. There is still the aroma of the rice bran. Not fibrous.
- Third trial, chips were made by adding sugar to the mixture to minimize the bitter aftertaste from the rice bran. Roasted corn seasoning is also added to reduce the bitter aftertaste and rice bran aroma. The result is that there is no bitter aftertaste and no fiber, but there is still a slight aroma from the rice bran.

### TRIAL DOCUMENTATION





## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

#### Description:

Chips made from cilembu sweet potato and rice bran, which are made thin then fried and baked until crispy coated with roasted corn seasoning.

#### Product objectives:

1. Reduce food waste.

The use of rice bran in chips aims to reduce food waste. Rice bran is a waste in the process of milling grain and rice. It is undesirable to include this part in rice because apart from shortening the shelf life of rice due to the rancidity it causes, it also worsens the appearance of the rice because of the brownish color it has. However, rice bran has very high nutritional value and can be used as a food ingredient.

2. To create innovative products from cilembu sweet potatoes and rice bran.

To introduce and increase public knowledge about rice bran, as well as informing them that rice bran can be processed into delicious and nutritious products.

#### Product advantages:

1. High fibre

Rice bran is an ingredient that is high in fibre. In 100g of rice bran contains 24.7g of dietary fibre. 100g of Cilembu sweet potato contains 3g of fiber.

2. Wheat free and gluten free.

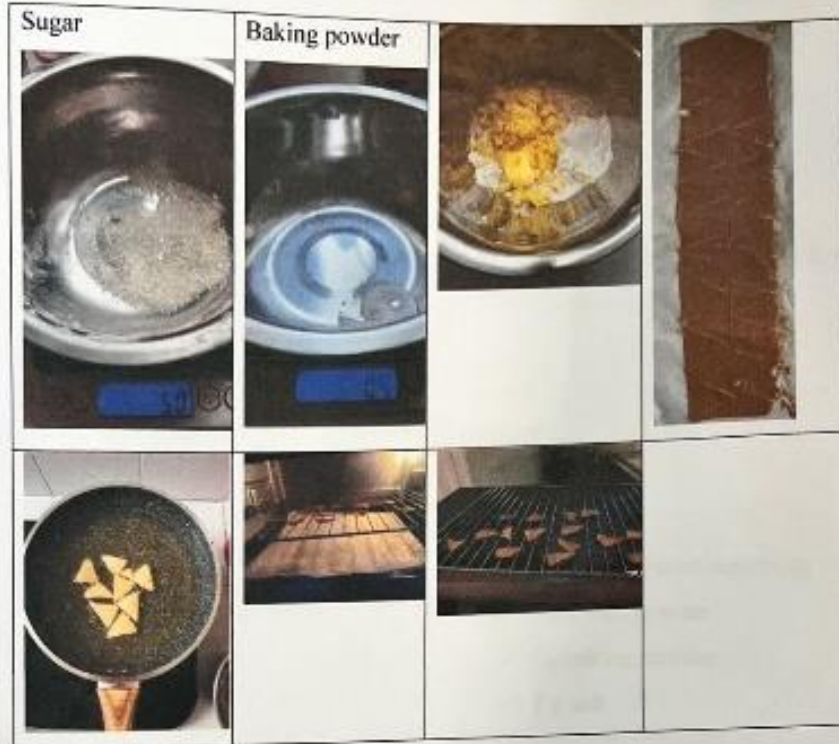
Cilembu sweet potato chips are made from sweet potatoes, rice bran and tapioca making these chips wheat-free and gluten-free.

3. Does not contain preservatives

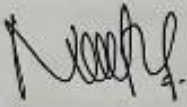
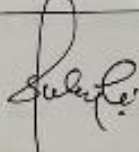





## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Celine Goeyana  
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Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Novi Indah Permata Sari, ST., M.Sc Date: July 8 <sup>th</sup> , 2024	 Name: Arya Putra Sundjaja, S.E. Date: July 8 <sup>th</sup> , 2024	 Name: Ryan Yermia Iskandar, S.S Date: July 8 <sup>th</sup> , 2024



## 2. Approved Sensory



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 01 April 2024

**NAME** : Celine Goeyana

**NIM** : 2274130010022

**PRODUCT** : UTILIZATION OF CILEMBU SWEET POTATOES AND RICE BRAN FLOUR AS CHIPS WITH ROASTED CORN SEASONING

**ADVISOR** : Novi Indah Permata Sari, S.T., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	5	5	4	5	4	23
Panelist 3	4	4	5	4	4	21
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	3	4	4	19
Panelist 6	4	3	4	4	4	19
Panelist 7	4	4	4	4	4	20
Panelist 8	5	5	4	5	5	24
Panelist 9	5	5	4	5	5	24
Panelist 10	2	4	4	4	4	18
<b>TOTAL</b>	41	42	40	43	42	208

#### NOTES :

1. Rasa sudah enak, Ukuran bisa lebih besar sedikit
2. Good product!
3. crispy. rasa ok. meski di aftetaste masi agak berpasir
4. There's a slight bitter aftetaste but isn't a problem. But perhaps little kids would be bothered by it. Texture is still a little sandy
5. A bit bitter . Not a big problems
6. Masih ada rasa pahit sedikit tapi tidak mengganggu
7. Masih ada sedikit bitter, seasoning ditambahkan sedikit dalam adonan
8. Oke
9. All good
10. Good





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**CONSULTATION FORM**  
**CULINARY INNOVATION AND**  
**NEW PRODUCT DEVELOPMENT**

No	Date	Topic Consultation	Name/Signature	Advisor Signature
	5/3 2024	Ingredient		
	7/4	Product & Ingredient		
	8/3 1,24	Product Consultation		
	13/3 24	Product Consultation		
	16/3 24	Product & Process		
	18/3 24	Trial Product		

Name : Celine Goeyana  
 Student Number : 2274130010022  
 Advisor : Mrs. Novi

No	Date	Topic Consultation	Name/Signature	Advisor Signature
	18/3 24	Trial product		
	18/3 24	Trial Product		
	20/4 24	Proposal Consultation		
	1/7 24	Bob IV Result & Discussion		

3. Consultation Form

4. Systematic Process Documentation

a. Ingredients of cilembu sweet potato and rice bran chips



b. Making the dough



c. Rolling and shapping the dough





d. Frying the dough



e. Bake the chips



f. Coat with roasted corn seasoning

