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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : Brown Rice and Moaf Flour Cereal  
TITLE OF C&D : Utilization of Brown Rice and Mocaf Flour for Gluten-Free Cereal  
Yield : 2 portions  
Main Ingredients : 25 gr brown rice flour  
: 25 gr mocaf flour

Ingredients :

Cereal:

- 23 ml soy milk
- 10 gr margarine, melted
- 4 gr sugar
- 2 gr baking powder
- 0.25 gr vanilla
- 0.25 gr salt

Filling:

- 12 gr brown sugar
- 8 gr margarine, softened
- 1.2 gr cinnamon powder

Method :

1. Add all dry dough ingredients to a bowl and stir together.
2. Pour the milk and melted butter into the bowl and mix to combine.
3. Knead the dough and then shape it into a smooth ball
4. Using a rolling pin, roll the dough into a rectangle form with thickness of 1-2 mm. Trim the sides if needed.
5. FILLING: Mix brown sugar, butter, and cinnamon powder until well mixed and spreadable.
6. Spread the filling over the dough and roll tightly into a log using parchment paper.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

7. Cut rolls thin and evenly and place them on the tray.
8. Bake at 170° for 10-15 minutes

### Product Description

This cereal is made using two main ingredients, brown rice and mocaf flour. These two ingredients were chosen because they are safe for those who have difficulty digesting gluten. Brown rice itself has good nutrition for the body and easy to obtain in Indonesia. Brown rice flour has several benefits including: being rich in fiber, being a good choice of gluten-free products, and being able to control body weight. Mocaf flour was also chosen because it is known as a good source of fiber and calcium compared to other cassava flour. Apart from these advantages, this cereal is also suitable for vegetarians because it does not contain animal products

### TRIAL PROGRESS (50 – 100 WORDS)

The trial was carried out using five comparison formulations of brown rice flour and mocaf flour (25:75, 40:60, 50:50, 60:40, 75:25). The five dough formulations made have different characteristics, where the more mocaf flour, the firmer the dough will be. Trials were also carried out on cereal fillings, some of which used margarine and some did not. As a result, fillings that do not use margarine make it difficult for the dough to stick when rolled. In trials it was also found that it is best to use parchment paper when rolling the dough into log to avoid cracking.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

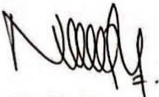
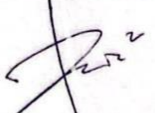
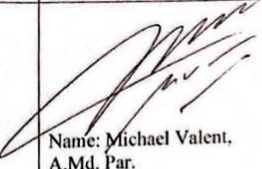
### TRIAL DOCUMENTATION



Student Name : Michella Viendra Tjoa  
NIM : 2274130010024



**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 12/7/2024	 Name: Filias Kusuma, S.E., M.M Date: 15-7-2024	 Name: Michael Valent, A.Md. Par. Date: 12/7/2024

## 2. Approved Sensory Test



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 30 April 2024

**NAME** : Michella Viendra Tjoa

**NIM** : 2274130010024

**PRODUCT** : UTILIZATION OF BROWN RICE AND MOCAF FLOUR FOR GLUTEN-FREE CEREAL

**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	4	5	5	5	5	24
Panelist 3	4	5	4	4	4	21
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	5	5	5	23
Panelist 6	4	4	2	4	4	18
Panelist 7	2	4	2	4	3	15
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	4	4	20
Panelist 10	4	4	4	4	4	20
<b>TOTAL</b>	<b>38</b>	<b>42</b>	<b>38</b>	<b>42</b>	<b>41</b>	<b>201</b>

#### NOTES :

1. Crispy, gurih dan enak
2. Bentuk kurang rapi dan kurang tipis
3. Sudah bagus produknya
4. Good
5. Pertimbangkan bentuknya
6. Terlalu tebal untuk cereal, sehingga tekstur keras
7. rasa ok tp menurut saya lebih kayak cookies dr pd sereal. texture ada rasa sandy dan tepung
8. Thinner pieces would make a better cereal to enjoy
9. .
10. Oke







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

Name : Michella Vendra, T.  
 Student Number : 2274130010024  
 Advisor : Noh, Ingeh, Remela, Sari, S.T, M.S.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	5/5 2024	Keputusan		Noh
2	7/5 2024	Topik CNP		Noh
3	9/5 2024	Produk		Noh
4	19/5 2024	Konsultasi produk		Noh
5		Konsultasi produk	Michella	
6	21/5 2024	Trial Product Proses		Noh

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	25/5 2024	Trial Product	Johanna	
8	29/5 2024	Product Knowledge & nutritional value of product.	Noh	Noh
9	29/5 2024	New Product & Reaseh Consultation		Noh
10	27/5 2024	Proposal & Presentation discussion	Noh	Noh
11	3/7 2024	Nutrition Value & Researching (Date in)		Noh

3. Consultation Form

#### 4. Systematic Process Documentation

##### 1) Grinding brown rice



##### 2) Making the dough



### 3) Filling and shaping



### 4) Baking

