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APPENDIX

1. Approval Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : TEMPEH AND PURPLE EGGPLANT VEGAN JERKY
TITLE OF C&D : HIGH FIBER VEGAN JERKY MADE FROM TEMPEH AND PURPLE EGGPLANT
Yield : 320 gr
Main Ingredients : 200 gr Purple Eggplant
200 gr Tempeh

Ingredients :

Jerky :

- 5 gr galangal
- 5 gr ground coriander
- 12 gr garlic
- 10 gr shallot
- 8 gr salt
- 1 gr ground white pepper
- 100 gr brown sugar

Balado Sauce :

- 40 gr shallot
- 16 gr garlic
- 100 gr tomato
- 110 gr big red chili
- 2 gr salt
- 1 gr white pepper
- 2 gr sugar
- 1 gr vinegar

Method :

1. Cut tempeh and purple eggplant into smaller sizes, and steam until soft
2. Strain purple eggplant using a cloth strainer
3. Grind tempeh until fine
4. Grind garlic, shallot, galangal, and salt until it becomes a paste
5. Add brown sugar and ground coriander, grind together with the paste



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

6. Mix well tempeh, purple eggplant, seasoning paste and white pepper
7. Flatten jerky dough on baking paper, oven for ± 30 minutes 160°C
8. Rough grind all the sauce ingredients
9. Sauté ground ingredients with oil until fragrant
10. Toss the jerky in the sauce, and mix well

Product Description

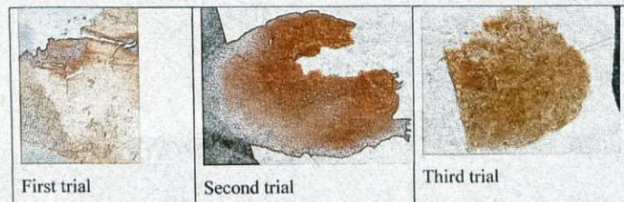
Vegan jerky made from tempeh and purple eggplant, coated with balado sauce.

Higher in fiber than the normal beef jerky, and also low in cholesterol.

TRIAL PROGRESS (50 – 100 WORDS)

1. First trial, jerky was too thin, too crispy, a little bit burned, colour is too light and too dry. The taste is too salty and not too sweet. These may be affected by the oven temperature is too high and the use of too much tapioca flour.
2. Second trial, jerky colour is good. The edges are burned, but the centre is too soft. The taste is too sweet. These may be affected by baked too long, not using any flour, too thick and the size of jerky is too big.
3. Third trial, the taste is good. The texture is still too soft. These may be affected by the addition of oil.
4. Fourth trial, the taste is good. The texture is not too soft but also not too hard. The balado sauce taste is still not as expected.

TRIAL DOCUMENTATION

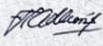

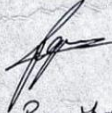




CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



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NIM : 2274130010012

Advisor	1 st Examiner	2 nd Examiner
 Name: Henti Asthorah Date: 28/3/2024	 Name: Johanna Date: 28/3/24	 Name: Ryan Yosef Date: 28/3-24

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 17 April 2024
NAME : Winna Tri Cahyani
NIM : 2274130010012
PRODUCT : HIGH FIBER VEGAN JERKY MADE FROM TEMPEH AND PURPLE EGGPLANT
ADVISOR : Heni Adhianata, S.TP., M.Sc.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	3	5	3	21
Panelist 2	4	4	1	4	3	16
Panelist 3	4	4	5	5	5	23
Panelist 4	4	5	2	4	4	19
Panelist 5	2	4	2	4	4	16
Panelist 6	5	5	1	5	4	20
Panelist 7	4	4	2	4	4	18
Panelist 8	4	4	2	2	4	16
Panelist 9	5	5	4	4	4	22
Panelist 10	4	5	2	4	4	19
TOTAL	41	45	24	41	39	190

NOTES :

1. terlalu lembek, kurang bertekstur
2. Texture is too mushy for it to be called a jerky
3. Sudah baik
4. Taste sudah sangat oke. Tekstur di buat lebih padat agar bisa lebih menyerupai daging.
5. Kurang gurih sedikit
6. Too soft
7. texture trll lembek
8. Terlalu lembek, basah, masih ada pahit sedikit dan cenderung manis
9. Good
10. -



3. Consultation Form



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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Winda Tri Cahyani

Student Number : 2234130918012

Advisor : Ms. Heni

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	13/3/2024	Rembulan Tegedelek & U-donor karakterisik & peracik dendeng wagon.	Heni / Heni	Heni / Heni
2	13/3/24	Product Consultation	Heni / Heni	Heni / Heni
3	15/3/2024	Konultasi Produk	Heni / Heni	Heni / Heni
4	25/3/2024	Revisi proposal Rembulan dendeng	Heni / Heni	Heni / Heni
5	27/3/2024	Tesell - Formulas keep - Benyent Hani Trial ke-2	Heni / Heni	Heni / Heni
6	27/5/2024	- ppt ujian proposal	Heni / Heni	Heni / Heni

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
8	5/7/2024	Revisi proposal - Nutrisi - packaging	Heni / Heni	Heni / Heni
9	11/7/2024	Product Consultation	Heni / Heni	Heni / Heni
10	15/7/2024	Laporan Akhir & Packaging akhir	Heni / Heni	Heni / Heni

4. Systematic Process Documentation

