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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

#### APPROVAL RECIPEE

Recipe Name : Green bean Eggroll  
TITLE OF C&D : Utilization Of Canna Tuber Flour and Green Bean Flour as  
Ingredients Eggroll  
Yield : 10 portions  
Main Ingredients : 150 gram of green bean flour and 30 gram of canna tuber  
flour

Ingredients :

- 150 g green bean flour	- 4 g vanilla powder
- 30 g canna tuber flour	- 100 g butter
- 200 g whole eggs	- 4 g SP
- 170 g sugar	
- 30 g milk powder	




Method :

1. Putt eggs, sugar, and SP into a bowl
2. Mixer on high speed until fluffy and stiff
3. Sift canna flour, green bean flour, vanilla powder, and milk powder into the bowl containing the mixture
4. Mixer on low speed until evenly mixed
5. Melt butter
6. Mix the melted butter into the bowl mix it using mixer on low speed
7. Heat the crepe maker
8. Pour 1 tablespoon of mixture and press it
9. Wait about 35 seconds and roll it
10. Wait until room temperature and eggrolls are ready to be served



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Fanny setiawati  
NIM : 2274130010025

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Novi Indah Permata Sari, S.T., M.Sc Date: 28 March 2024	 Name: Yohanna Prasetio, A.Md. Par., S.Sn Date: 28 March 2024	 Name: Anthony Sucipto, A.Md. Par. Date: 28 March 2024

## 2. Approved Sensory



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 22 April 2024

**NAME** : Fanny Setiawati

**NIM** : 2274130010025

**PRODUCT** : UTILIZATION OF CANNA TUBER FLOUR AND GREEN BEAN FLOUR AS INGREDIENTS EGGROLL

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


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	5	4	4	4	21
Panelist 2	4	5	4	5	5	23
Panelist 3	2	5	5	5	5	22
Panelist 4	5	5	3	5	5	23
Panelist 5	3	3	4	3	4	17
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	2	5	4	19
Panelist 8	4	4	4	4	4	20
Panelist 9	4	5	4	4	4	21
Panelist 10	4	4	4	4	4	20
<b>TOTAL</b>	<b>38</b>	<b>44</b>	<b>38</b>	<b>43</b>	<b>43</b>	<b>206</b>

**NOTES** :

1. Nicely done
2. Terlalu rapuh
3. Dont let it brown
4. tekstur terlalu rapuh, seperti eggroll
5. saya dapat yang gosong jadi untuk rasa kurang tahu ini rasanya spt apa krn terganggu dengan rasa gosongnya
6. -
7. Tekstur terlalu rapuh
8. Nice
9. -
10. Good



3. Consultation Form



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

Name : Fanny Setiawati  
 Student Number :  
 Advisor :

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	7/5 2024	Idea & Topic CND		N. Mulya
2	14/5 2024	Topic & Instrukt.		N. Mulya
3.	21/5 2024	Product consultation		N. Mulya
4.	21/3, 2024	Product Consultation - Cari how handling dan fuyun d- bahan bakar		
5	16/7 2024	Bao W		N. Mulya
6.	15/5 2024	Product CONSULTATION		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	16/7 2024	Bab 1-5		
8.	1/8 2024	Final Report		
9.	2/5 2024	Product consultation		
10.	3/7 2024	Final Report		
11.	31/7 2024	Final Report		N. Mulya

4. Systematic Process Documentation



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION

