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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : DATES JERKY
TITLE OF C&D : UTILIZATION OF DATES AND MUSHROOMS IN MAKING JERKY MEAT
Yield : 2 portion
Main Ingredients : 100 g kurma
Ingredients :
- 100 g Kurma
- 150 g Mushrooms
- 2 g Salt
- 1 g White pepper
- 2,5 g Coriander
- 2 g Cumin

Method :

1. Separate the flesh and seeds of dates
2. Blached and Slice mushrooms
3. Put the dates, mushrooms, and seasonings (salt, white pepper, cumin, and coriander) into a blender
4. Once smooth, put it in a dehydrator and flatten it on baking paper
5. The dehydrator is set to a temperature of 65°C for 34 hours
6. After leaving it for 34 hours in a dehydrator machine, the date jerky is ready and then cut into small pieces



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Dates Jerky, is a tantalizing fusion of natural sweetness and savory flavor, Crafted from premium quality dates, our jerky offers a guilt-free snack that satisfies both your sweet cravings and your hunger pangs. This jerky also has a unique taste hint from cumin and coriander so this product has its own charm. So this product is a plant based product where all audiences can consume this product and this product is also good for health such as maintaining heart health, maintaining bone health, rich in fiber, a source of energy, and regulating blood sugar.

TRIAL PROGRESS (50 – 100 WORDS)

In terms of taste, this product has a taste that tends to be sweet with a strong hint of cumin and coriander. but in this experiment there was a stronger cumin taste so for subsequent preparations it needed to be reduced. Then, in terms of texture, there are some parts that are thicker because there are lumps of dates that haven't been blended well


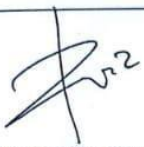
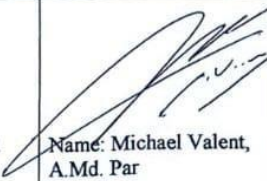
TRIAL DOCUMENTATION






CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Edwin Limowa
NIM : 2274130010005

Advisor	1 st Examiner	2 nd Examiner
		
Name: Elma Sulistiya, S.TP, M.sc Date:	Name: Filias Kusuma S.E, M.M Date:	Name: Michael Valent, A.Md. Par Date:

2. Approved Sensory



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**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 19 April 2024
NAME : Edwin Limowa
NIM : 2274130010005
PRODUCT : UTILIZATION OF DATES AND MUSHROOMS IN MAKING JERKY MEAT
ADVISOR : Elma Sulistiya, S.T., M.Sc.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	2	2	3	15
Panelist 2	2	4	4	2	3	15
Panelist 3	5	5	5	5	5	25
Panelist 4	5	4	5	5	5	24
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	2	3	3	16
Panelist 7	5	5	5	5	5	25
Panelist 8	2	4	4	2	4	16
Panelist 9	2	4	3	4	4	17
Panelist 10	4	4	2	2	3	15
TOTAL	37	42	36	34	39	188

NOTES :

1. Sudah menyerupai dendeng, namun tekstur masih terlalu lengket dan rasa masih agak mengambang.
2. I dont like this product
3. Good job
4. all good
5. Lengket texturenya
6. aromanya kurang strong, teksturnya keras. rasanya cukup oke
7. Taste good
8. Rasanya agak pahit, dan terlalu chewy untuk dendeng
9. taste like south sulawesi style beef jerky. Texture would be nicer if it's firmer
10. -



3. Consultation Form



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 NEW PRODUCT DEVELOPMENT

Akademik Kuliner & Pastry
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	22/3/24	konsultasi produk kembang kurma		Edwin
2.	22/2/24	Bab 1-3		Edwin
3.	3/2/24	catat belakang		Edwin
4.	4/2/24	Revisi bab 2		Edwin
5.	4/2/24	Bibliografi		Edwin
6.	5/2/24	Flow chart		Edwin

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	8/7/24	CONSUL Bab 4-5		Edwin
8.	30/7/24	CONSUL & ALAMATIX		Edwin
9.	12/4/24	CONSUL resep		Edwin
10.	25/7/24	CONSUL		Edwin
11.	3/7/24	Revisi bab 1		Edwin
12.	18/7/24	CONSUL		Edwin

Name: Edwin Limowa

Student Number: 22-34130910005

Advisor: Edwin Soelistyo

4. Systematic Process Documentation

1) Dehydrating the jerky



2) Date jerky



3) Cutting small size

