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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPE

Recipe Name : Black Tteokbokki  
TITLE OF C&D : Black Rice Flour as a substitute for Rice Flour in  
Tteokbokki  
Yield : 1 portion  
Main Ingredients : 40 g Black Rice Flour  
Ingredients :

##### Black Topokki

- 40 g Black Rice Flour
- 20 g Glutinous Rice Flour
- Salt, mushroom powder, white pepper to taste
- 50 ml hot water

##### Gochujang Sauce

- 30 g gochujang sauce
- 5 g of garlic, chopped
- 120 ml water
- 3 g salt

Method :

##### Black Topokki

1. Mix Black Rice Flour and Glutinous Rice Flour.
2. Add salt, mushroom stock powder, white pepper to taste.
3. Pour in the hot water little by little while stirring until it forms a dough.
4. Knead the dough until smooth.
5. Steam the dough for 30 minutes



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6. After steaming, knead the dough until smooth, and shape the dough into an elongated log 5-7 cm long.

### Gochujang Sauce

1. Put 120 ml of water into the pan.
2. Add gochujang sauce and chopped garlic.
3. Add salt to taste.
4. Simmer black tteokbokki to the gochujang sauce for 5 minutes.

### Product Description

Black Tteokbokki is tteok that uses black rice flour as a substitute for rice flour. The aim of replacing black rice flour is that it is healthier than regular rice because it is lower in calories and contains higher fiber than regular rice so it is thought to help you lose weight. The uniqueness of this tteok is its natural black color from the anthocyanin of the black rice, and even though this tteok is gluten free, it still produces the same chewy texture as usual.

### TRIAL PROGRESS (50 – 100 WORDS)

The first time I tried it, the tteok failed because I steamed it before I shaped it into long shapes. When it comes out of the steamer, the dough hardens like rubber and cannot be shaped.

For the second try, I made it by putting the filling in the topokki first then I shaped it long, after I shaped it I put it in the steamer. The second try was successful, after I steamed it I also boiled it for 5 - 7 minutes to ensure the filling was also cooked perfectly, after finishing boiling the topokki was successful and produced a chewy texture, but it's not as chewy as tteok in general, the texture is still sandy and not tasty.

For the third try I made it without filling, by trying out a new recipe. In the third experiment I only used black rice flour and white sticky rice flour as the main dry ingredients for making the dough. and for the process of making tteok, I use 2 steps, namely steaming and simmering. After the dough was ready I steamed it for



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30 minutes then I shaped it into a log, after forming the teok I simmered it in gochujang sauce for 5 minutes




### TRIAL DOCUMENTATION





**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Michella Augustine  
NIM : 2274130010030

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Ryan Yermia Iskandar Date:	 Name: Elma Sulistiya Date: 28/3/24	 Name: Yohanna Prasetio Date: 28/3/24

## 2. Approved Sensory



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 26 April 2024

**NAME** : Michella Augustine Setyawan

**NIM** : 2274130010030

**PRODUCT** : SHIRATAKI RICE FLOUR AND BLACK RICE AS A SUBSTITUTE FOR RICE FLOUR IN TOPOKKI

**ADVISOR** : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	4	4	19
Panelist 2	5	5	4	4	4	22
Panelist 3	3	4	2	2	3	14
Panelist 4	2	4	2	4	4	16
Panelist 5	5	5	4	4	4	22
Panelist 6	4	4	4	4	4	20
Panelist 7	4	5	4	3	4	20
Panelist 8	4	4	2	4	4	18
Panelist 9	4	4	3	3	3	17
Panelist 10	4	4	3	4	4	19
<b>TOTAL</b>	<b>39</b>	<b>43</b>	<b>31</b>	<b>36</b>	<b>38</b>	<b>187</b>

#### NOTES :

1. Perbaiki texture masir dalam topokkinya saja yaaa
2. lebih baik dari sebelumnya
3. masi lembek
4. Okelah, tekstur agak berpasir, wangi kurang tajam
5. Texture toppoki kurang sedikit kenyal
6. Sudah lebih kenyal
7. sudah oke
8. Texture lumayan kenyal tetapi berpasir adonannya
9. Texture is still soft, but better than the previous one. Taste of the teok is better
10. -



### 3. Consultation Form



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**OTTIMO**  
 INTERNASIONAL

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

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	20 March 2024	Product idea consultation		
	21 March 2024	Product idea Consultation		
	22 March 2024	Product Consul		
	16 April 2024	Product Consul		
	29 April 2024	Revisi Product		
	15 April 2024	Revisi Product		

Name : Michella Augustine  
 Student Number : 2214130010030  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	22 March 2024	Product idea Consultation		
	15 July 2024	Revisi proposal Gab IV V VI		
	15 August 2024	Revisi proposal Bab I - VI		
	15 April 2024	Revisi proposal Gab I - VI		
	15 April 2024			

#### 4. Systematic Process Documentation

##### Ingredients of Black Tteokbokki



##### Making the dough





Steam the dough



Roll and Shape

