


## BIBLIOGRAPHY

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# APPENDIX

## 1. Approved Recipe



**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

**APPROVAL RECIPE**

Recipe Name : Crunchy Carrot Snack  
TITLE OF C&D : Use Of Carrots As The Main Ingredient For Crunchy Snacks  
Yield : 1-2 Portion  
Main Ingredients : 100 g Carrots  
Ingredients :

- Carrot juice 30 g	- Melted butter 15 g
- Oatmeal powder 30 g	- Sugar 15 g
- All purpose flour 25 g	- Icing Sugar 10 g
- Carrot grated 25 g	- Cornstarch 5 g
- Cheese grated 25 g	- Cinnamon powder 3 g
- Instant yeast 15 g	- Baking soda 2 g

Method :

1. Blend the carrots until smooth.
2. Strain the carrots and take the carrot juice and put it in a bowl.
3. Melt the butter and put it in a different bowl.
4. Prepare a new bowl and add the carrot juice, butter and sugar and stir.
5. Add dry ingredients such as oatmeal powder, all purpose flour, cornstarch, cinnamon powder, instant yeast and baking soda and stir until evenly mixed.
6. Add grated cheese and grated carrots and stir well.
7. Cover the dough with a cloth and let it rest for 30 minutes.
8. Prepare baking paper, put the dough on the baking paper and roll it using a rolling pin until it is quite flat.
9. Oven at 180 °C for 15 minutes and remove from the oven.
10. Cut the crispy snacks into small pieces and oven at 150 °C for 30 minutes.

Product Description :

Snacks are snacks that many people often encounter. Sometimes many people think that snacks are unhealthy food, they contain too much sugar and MSG and there is a lack of good nutritional content in snacks. However, not all snacks are unhealthy, one of which is the carrot



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

in our product. It has a quite good carrot content and is low in sugar. Carrot are a vegetable that has many benefit for both adults and toddlers. Carrot are rich in vitamin A and C as well as antioxidants. Our product, carrot snack, is a instant snack but safe for consumption by adults and toddlers.

Objective :

My goal in making this product is a fast food snack but has many benefit and good nutrition, is low in sugar and safe for consumption by all ages.

Benefit :

- Has many benefit
- Has good nutritional content
- Safe to consume for all ages
- Low sugar

Trial Progress :

In my first experiment I used the food dehydrator method. Spread the dough and put it in a food dehydrator for 12 hours. The results I got from this method were quite crunchy in terms of texture, in terms of taste it was to salty, in terms of aroma it smelled of cinnamon which was quite strong and in terms shape it didn't match what I wanted.

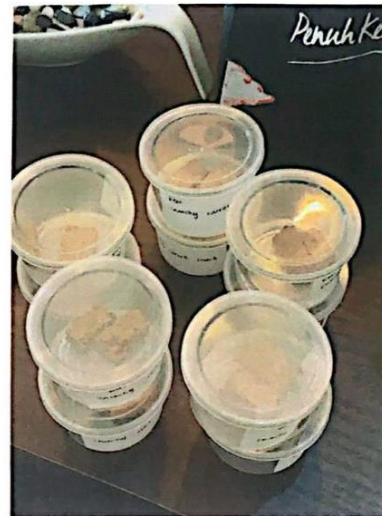
In the second experiment I used the oven cooking method. The result of this method are very unsatisfactory. In terms of shape it is quite good, in terms of texture it is too soft and not crunchy, in terms of aroma it doesn't emit any aroma, in terms of taste it is not tasty and bland. This method fails because the ingredients are measured incorrectly.

In the third trial I used the oven cooking method. In this trial the result were quite good. In terms of taste at first tasting it was a bit bland but as time went on it felt a little salty and cinnamon tasting, in terms of texture at first it felt crunchy but after about two hours the texture became very hard, in terms of aroma it smelled of cinnamon and carrots, in terms of shape it was quite good however, it will still be improved to be better.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT


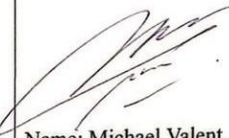

Trial Documentation :






**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Sitti Halimah  
NIM : 2274130010045

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Arya Putra Sundjaja, S.E Date:	 Name: Michael Valent A.,Md. Par. Date:	 Name: Elma Sulistiya, S.TP., M.Sc Date:

## 2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

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

**DATE** : 18 April 2024  
**NAME** : Sitti Halimah  
**NIM** : 2274130010045  
**PRODUCT** : USE OF CARROTS AS THE MAIN INGREDIENT FOR CRUNCHY  
**ADVISOR** : Arya Putra Sundjaja, S.E.


  

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	3	4	4	19
Panelist 3	5	5	5	4	5	24
Panelist 4	5	5	5	4	4	23
Panelist 5	4	5	3	4	4	20
Panelist 6	3	4	4	3	4	18
Panelist 7	5	5	5	5	5	25
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	5	5	4	22
Panelist 10	2	4	4	3	3	16
<b>TOTAL</b>	<b>40</b>	<b>44</b>	<b>42</b>	<b>40</b>	<b>41</b>	<b>207</b>

**NOTES** :

1. Good
2. -
3. Enak dan sangat renyah
4. Nicely done.
5. A bit too hard
6. Oke untuk snack sehat
7. Sudah baik
8. Ok
9. Good
10. It has nice flavor, the texture is nice and crisp with flakiness. However I can taste a slight burnt taste towards the end



3. Consultation Form



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
CREATING ARTS CULINARY ARTISTS & BAKERS SINCE 2011

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

Name : Sida Hainmah  
 Student Number : 2204130100015  
 Advisor : Chik. Arga. Putra Surodjo, S.E.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	07/02/24	Review Menerima ide produk		
2	28/02/24	konultasi Produk		
3	29/03/24	Konultasi bahan dan pembuatan produk		
4	28/05/24	konultasi finishing per container & Revisi proposal		
5	1/7/24	konultasi Bab 4 Skup life & storage temperature		
6	1/7/24	konultasi proposal <del>Revisi</del>		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	20/03/24	konultasi produk		
8	19/08/24			
9	19/08/24	konultasi proposal		
10	20/08/24	konultasi proposal		



#### 4. Systematic Process Documentation

##### 1) Ingredients of Crunchy Carrot snack



##### 2) Making the dough



##### 3) Roll the dough



##### 4) Bake at 180 °C for 15 minutes and remove from the oven



##### 5) Cut the crispy snacks into small pieces and Bake at 150 °C for 30 minutes.

