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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : High Protein Fish Roe Chips  
TITLE OF C&D : Fish Roe Chips - A High Protein Snacking Solution  
Yield : 1 portion  
Main Ingredients : 200 gr Snapper Fish Roe  
Ingredients :

- |                     |                         |
|---------------------|-------------------------|
| - 150 ml Soy Sauce  | - 5 gr Pepper           |
| - 150 gr Sago Flour | - 2 Lime Leaves         |
| - Cooking Oil       | - 1 gr Garlic Powder    |
| - 5 gr Salt         | - 1 gr Ground Candlenut |
| - 3 gr Sugar        | - 1 gr Coriander        |

Method :

1. Clean the fish roe carefully, ensuring there are no remnants or membranes left.
2. Place the fish roe pieces in a shallow dish. Pour the sweet soy sauce over the fish roe, ensuring they are completely submerged. Cover the dish and refrigerate overnight to allow the sweet soy sauce to infuse into the fish roe.
3. Preheat the oven to a low temperature, around 150°C. Arrange the fish roe pieces on an oven rack lined with parchment paper. Bake the fish roe in the oven for about 20-30 minutes or until they are well-dehydrated.
4. Once the fish roe are dehydrated, remove them from the oven and let them cool for a moment.
5. Sprinkle the sago flour mixed with the seasoning gradually over the fish roe, ensuring that all pieces are thinly coated with flour evenly.
6. Heat vegetable oil in a frying pan over medium heat until hot. Fry the fish roe in the hot oil until they become crispy and golden brown.
7. Season them with salt, sugar, and pepper to taste.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

Introducing our High Protein Fish Roe – a delicious and nutritious snack that's full of flavor and packed with protein. We've taken a part of the fish that's often overlooked and turned it into a tasty treat that everyone can enjoy. Our fish roe is not only delicious but also provides a healthy dose of protein, making it perfect for anyone looking for a satisfying snack that keeps them fueled throughout the day. The purpose of our product is to offer a delicious snack option packed with high-quality protein. We understand the growing demand for snacks that not only taste great but also provide a nutritious boost.

### TRIAL PROGRESS (50 – 100 WORDS)

The initial attempt at making fish roe chips didn't turn out well due to the lack of flavor. The texture was okay, but it wasn't crispy like chips should be. It was still a bit chewy. However, I will continue to refine the steps. I was inspired by the delicious taste of Irvin's fish skin chips, my goal is to create a homemade version packed with equally rich flavors and yet using fish roe as my main ingredients.



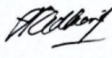
### TRIAL DOCUMENTATION





**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Valencio Matthew Bertrandt  
NIM : 2174130010064

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Yohanna Prasetyo, A.Md. Par., S.Sn. Date: 26 March 2024	 Name: Gilbert Yanuar Hadiwirawan, A.Md. Par. Date: 26 March 2024	 Name: Heni Adhianata, S.TP., M.Sc. Date: 26 March 2024

## 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** : Valencio Matthew Bertrand  
**NIM** : 2274130010064  
**PRODUCT** : FISH ROE CHIPS - A HIGH PROTEIN SNACKING SOLUTION  
**ADVISOR** : Yohanna Prasetio, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	2	4	4	18
Panelist 2	4	4	2	3	4	17
Panelist 3	2	3	4	4	4	17
Panelist 4	4	4	5	4	4	21
Panelist 5	4	5	2	4	4	19
Panelist 6	5	5	4	5	4	23
Panelist 7	5	4	3	5	4	21
Panelist 8	4	4	4	3	4	19
Panelist 9	3	3	3	4	3	16
Panelist 10	4	4	3	4	4	19
<b>TOTAL</b>	<b>39</b>	<b>40</b>	<b>32</b>	<b>40</b>	<b>39</b>	<b>190</b>

#### NOTES :

1. texture keras
2. Tekstur keras, ada juga yg terlalu tebal potongannya
3. Ketebalan tidak seragam
4. All aspect is good.
5. Too hard
6. Sudah okay semua, namun perhatikan di konsistensi tekstur. Ad beberapa yang crunchy dan ada beberapa yang lebih ke arah keras
7. sedikit terlalu tebal, sehingga terasa alot
8. Good
9. Enak tapi sedikit asin
10. Nice, but i assume it'll be a pricy product





Academik Kuliner & Pastry  
**OTTIMO**  
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**CONSULTATION FORM**  
**CULINARY INNOVATION AND**  
**NEW PRODUCT DEVELOPMENT**

Name : Wahni Nurhan  
 Student Number : 217480010064  
 Advisor : Chef Yohanis

No	Date	Topic Consultation	Name/Signature	Advisor/Signature
1	10 Maret 2024	RH R&E		
2	28 Maret 2024	- Bahan baru - Rensi recipe 3 - awal		
3	28 Maret 2024	Konfirmasi Produk		
4	15 Mei 2024	Konfirmasi Laporan R&D		
5	23 Mei 2024	Konfirmasi Laporan R&D		
6	4 Juni 2024	Konfirmasi Laporan R&D		

No	Date	Topic Consultation	Name/Signature	Advisor/Signature
7	11 Juni 2024	Revisi Laporan		
8	19 Juni 2024	Revisi laporan		
9	17 Juni 2024	Revisi C&D		
10	5 Agustus 2024	Revisi C&D		
11	9 Agustus 2024	Revisi C&D		
12	20 Agustus 2024	Finalisasi C&D		

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3. Consultation Form



#### 4. Systematic Process Documentation

##### 1. Ingredients of fish roe chips



##### 2. Cleaning fish roe from membranes



##### 3. Curing fish roe in soy sauce overnight



4. Spreading fish roe on baking paper



5. Dehydrated fish roe



6. Cutting into pieces and coating in flour



## 7. Finish product

