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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : GLUTEN FREE PIZZA CRACKERS
TITLE OF C&D : PEMANFAATAN TEPUNG MOCAF DAN TEPUNG
CEKER AYAM SEBAGAI GLUTEN FREE PIZZA
CRACKERS
Yield : 1-2 portion
Main Ingredients : Modified Cassava Flour, Chicken feet flour
Ingredients :
- 4 gr mocaf (modified cassava flour) - 1 gr Garlic powder
- 3 gr chicken feet flour - 1 gr Salt
- 1 gr dry oregano - 15 gr cheddar
- 3 gr cornstarch - 1 gr onion powder
- 10 gr oil - 15 gr tomato sauce
- 15 gr chicken skin - 10 gr egg white
- 4 gr icing sugar

Method :

Chicken feet flour :

- Heat up the water until it boils
- Put the chicken feet and wait for 12 minutes
- Take out the chicken feet, submerge it in cold water, wait for 30 minutes
- Peel all of the chicken feet from its skin, pat it dry
- Put it in the oven at 230 degrees for 30 minutes
- Take it out, crush it with a blender, and sieve the chicken feet powder

Crispy Chicken Skin :

- Pre-heat oven to 180 degrees celcius
- Pull off the chicken skin from the legs
- Pat dry the chicken skin with paper towels.
- Lay on an aluminum lined baking sheet with a light layer of vegetable oil.



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- Bake chicken skins in the oven for 10-15 minutes.

Tomato Sauce :

- Score an "x" in the bottom of tomatoes, blanch the them in a boiling water for 1 minute and shock them in a bowl of cold water
- Peel away the skin and scoop away the seeds, leaving the entire tomato flesh
- Blend the rest of the tomato flesh and saute it on a sauce pan until there is little to no water left
- Add seasonings such as oregano and salt

Crackers :

- Pre heat the oven in 160 degrees celcius and place a baking paper on the tray
- Mix the dry ingredients : mocaf, cornstarch, and chicken feet flour
- Add the seasonings into the dry ingredients : garlic powder, onion powder, salt, and cheese
- Mix the wet ingredients : oil, egg white, tomato sauce and icing sugar
- Mix the dry ingredients with the wet ingredients all together
- Pour the batter and spread it nice and thinly
- Bake it in the oven for 15-30 minutes
- Take it out and let it rest



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Crackers with the taste and style similar to a pizza and comes from two main ingredients, namely mocaf flour and chicken feet flour, mixed with other components which make these crackers delicious and gluten free.

The aim of the product is to provide a safe snack option for people who have allergies or sensitivities to gluten and expand the food choices available for those who require special diets.

It is suitable for consumers who have gluten intolerance or celiac disease. the content of mocaf flour has a high fiber that can help maintain digestive health and with its low glycemic index compared to wheat flour, it has the potential to control blood sugar. the content of chicken feet flour can provide protein and additional minerals such as calcium and phosphorus and can also be a healthier choice in daily snacks

TRIAL PROGRESS (50 – 100 WORDS)

In the earliest trials, the crackers were too burnt, due to high baking temperature that causes the crackers to burn easily, the flavor from the spices were less prominent, when the crackers were chewed there were small fragments that came from the chicken feet flour because they weren't filtered enough, the taste of the crackers had a slightly bitter taste. To resolve this issue, more seasonings were added into the recipe and less chicken feet flour to reduce the bitter taste, to strengthen the shape of the cracker there was additional cornstarch in the dosage, and the chicken feet flour was immediately filtered meticulously to avoid any hard substances in the process of enjoying the cracker.


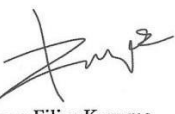



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Jacqueline Sindarto
NIM : 2274130010015

Advisor	1 st Examiner	2 nd Examiner
 Name: Ms. Heni Adhianata, S.TP.,M.S Date: 04/7/2024	 Name: Filias Kusuma S.E.,M.M Date: 03/7/2024	 Name: Anthony Sucipto, A.Md. Par. Date: 04/7/2024

2. Approved Sensory



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 25 April 2024

NAME : Jacqueline Sindarto

NIM : 2274130010036

PRODUCT : PEMANFAATAN TEPUNG MOCAF DAN TEPUNG CEKER AYAM
SEBAGAI GLUTEN FREE PIZZA CRACKERS

ADVISOR : Heni Adhianata, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	3	5	5	23
Panelist 2	4	4	5	5	5	23
Panelist 3	4	4	4	4	4	20
Panelist 4	3	4	3	4	4	18
Panelist 5	4	5	4	5	4	22
Panelist 6	4	4	2	4	4	18
Panelist 7	4	4	2	4	4	18
Panelist 8	5	5	4	5	4	23
Panelist 9	2	4	2	4	3	15
Panelist 10	4	5	4	5	4	22
TOTAL	39	44	33	45	41	202

NOTES :

1. tekstur kurang kriuk
2. sudah oke
3. Good
4. Tolong perbaiki texture dan potongannya, ada beberapa bagian yang crispy seperti crackers tapi ada juga yang agak melempem seperti terlalu tebal .
5. Good, sticks a bit to your teeth
6. Overall audah bagus semua, namun tekstur seperti melempem. Apa mungkin ada kesalah di penyimpanan? Atau mungkin di dehydrator lagi terakhir setelah jadi
7. Not crisp, a little soggy. Perhaps you can dehydrate it for a crisper texture
8. A bit too dark in color
9. rasa ok texture masi ada bagian yg keras
10. -





Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
CREATING THE FUTURE OF BAKERY AND PASTRY

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Jacqueline Sindona
 Student Number : 237413 0010015
 Advisor : Henri Alimadfa

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	26/01/24	Mentorikan produk cnd dan konsultasi @ referensi bahan baku tepung jagal & tepung umbi / biji buck	Henri	Henri
2.	8/3/24	Konsultasi bahan baku produk (Tepung ceber, ayam & Tepung cassava @ raho Pengiraan	Anthony	Henri
3.	20/3/24	Perambutan alternatif Tepung Cakar Ayam	Yohanna	Henri
4.	21/04/24	Perombakan path dan kuah ceber ayam Paoh crackers + Evaluasi tekstur dan krekrakan	Yohanna	Henri
5.	3/04/24	Perombakan herbs dan Evaluasi rita crackers	Henri	Henri
6.	16/05/24	Konsultasi proposal bab 1-3	Henri	Henri

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	16/5/24	Konsultasi proposal bab 1-3	Yohanna	Henri
8.	16/5/24	Konsultasi proposal/ bab 1-3	Henri	Henri
9.	27/6/24	Konsultasi Proposal Nutritional Value	Henri	Henri
10.	30/6/24	Konsultasi Proposal flowchart, bab 4 dan 5	Henri	Henri
11.	01/7/24	Konsultasi proposal bab 4-5	Henri	Henri
12.	2/7/24	Konsultasi proposal bab 4-5 cost, shelf life, selling price 3	Henri	Henri

3. Consultation Form

4. Systematic Process Documentation

1) Ingredients of the gluten free pizza crackers



2) Making the dry and wet ingredients and mixing it



3) Spreading the cracker paste and add topping



4) Shaping the crackers

