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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : Gluten Free Snow White Cookies  
TITLE OF C&D : UTILIZATION OF KEPOK BANANA FLOUR AS A  
SUBSTITUTE FOR ALL PURPOSE FLOUR IN SNOW  
WHITE COOKIES  
Yield : 1-2 portion  
Main Ingredients : 63 gr kepok banana flour  
Ingredients :

##### Kepok Banana Flour

- 315 gr kepok bananas
- 1.5 gr salt
- 315 ml water

##### Gluten Free Snow White Cookies

- 50 gr butter
- 25 gr powdered sugar
- 1 gr salt
- 1 gr vanilla essence
- 7 gr cornstarch
- 7 gr powdered milk
- 63 gr kepok banana flour
- 1 egg yolk
- 150 gr donut sugar

Method :

##### Kepok Banana Flour

1. Steam the kepok bananas for 10 minutes
2. Cut the bananas ± 3mm thick
3. Soak in salt water for 10 minutes
4. Put the bananas in the oven for 12 hours at 60°C
5. Puree with a blender
6. Sieve the banana flour.



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### Gluten Free Snow White Cookies

1. Beat the butter with powdered sugar until evenly mixed
2. Add egg yolk, salt and vanilla essence, stir until smooth
3. Sift and add kepok banana flour, cornstarch and powdered milk, stir
4. Roll out the dough with a rolling pin, then shape it
5. Put in the oven at 135° C for 20 minutes
6. Dip the cookies in the donut sugar.

### Product Description

Snow White Cookies are a type of cookie that is shaped like a crescent moon and is topped with powdered sugar like snow. Generally, Snow White cookies use all purpose flour, but this product substitutes all purpose flour by using kepok banana flour. Therefore, this product is a gluten-free snow white cookie.

### Product objectives:

1. Meets the needs of people with gluten intolerance

**Advantages:** These gluten-free snow white cookies are aimed at the group of people who are gluten intolerant. These cookies are called gluten free because there is no use of all purpose flour, as a substitute banana flour is used which is produced from kepok bananas. Apart from being gluten free, banana flour itself has a higher potassium and fiber content than all purpose flour.

### TRIAL PROGRESS

The experiment of making snow white cookies was carried out twice. In the first experiment, too little powdered sugar and egg yolks were used. The lack of powdered sugar gives the cookies a less sweet taste, while the lack of egg yolks gives the cookie dough a hard and dry texture. After being put in the oven, the cookies have a hard and rough texture.



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In the second experiment, powdered sugar and egg yolks were added. Using 25 grams of powdered sugar gives the right sweet taste and using 1 egg yolk gives the cookie dough a soft texture. After being put in the oven, the cookies have a softer texture and melt.





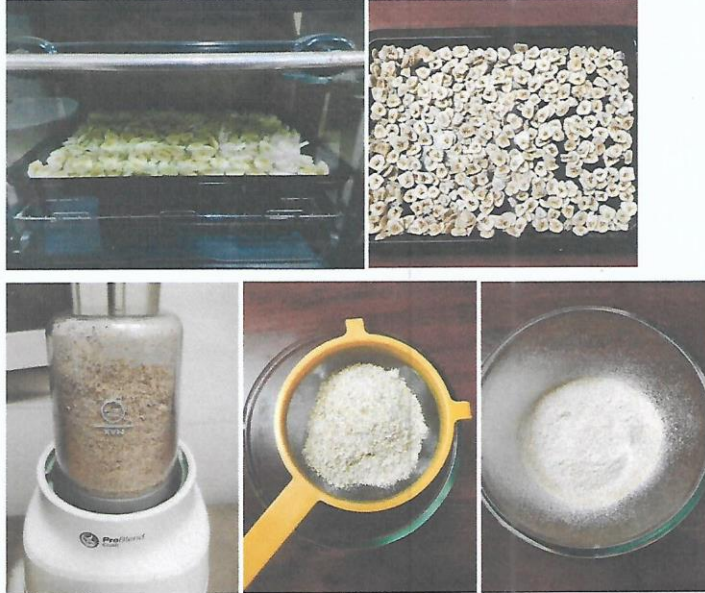
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



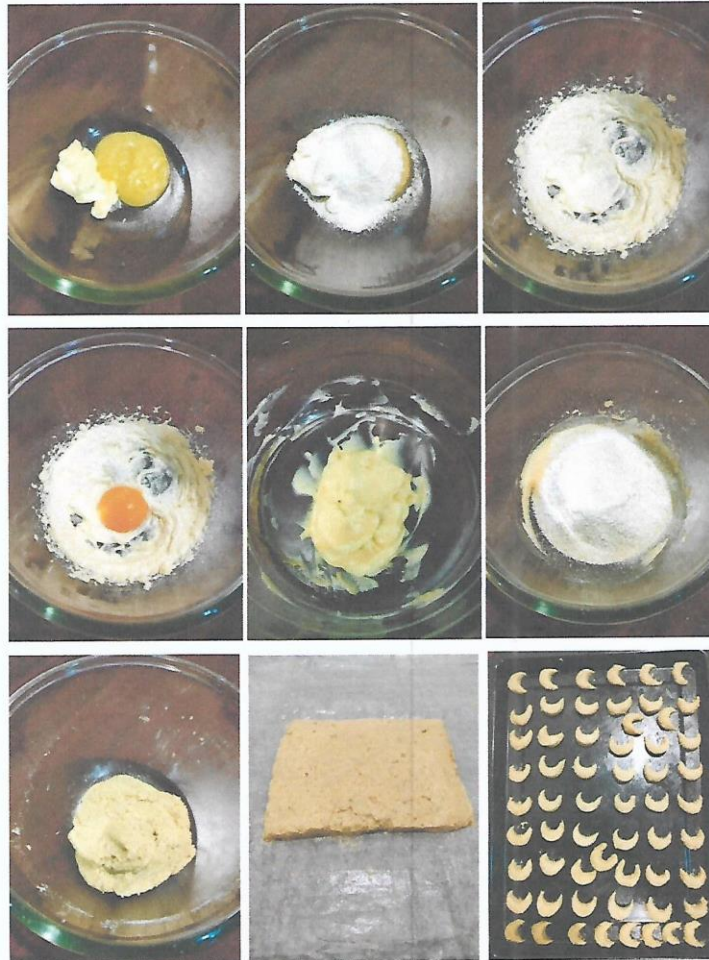


## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT








## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : William Twinartha H.

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 Name: Elma Sulistiya, S.TP., M.Sc. Date: 27-03-2024	 Name: Arya Putra Sundjaja, S.E. Date: 27-03-2024	 Name: Gilbert Yanuar Hadiwirawan, A.Md. Par. Date: 27-03-2024

## 2. Approved Sensory



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 17 April 2024

**NAME** : William Twinartha Hartanto

**NIM** : 2274130010007

**PRODUCT** : UTILIZATION OF KEPOK BANANA FLOUR AS A SUBSTITUTE FOR ALL PURPOSE FLOUR IN SNOW WHITE COOKIES

**ADVISOR** : Elma Sulistiya, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	4	5	24
Panelist 2	5	5	5	5	5	25
Panelist 3	4	2	2	2	2	12
Panelist 4	4	4	2	4	4	18
Panelist 5	5	5	4	4	4	22
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	2	4	4	18
Panelist 8	5	5	2	4	2	18
Panelist 9	4	4	2	4	4	18
Panelist 10	5	5	2	4	2	18
<b>TOTAL</b>	<b>45</b>	<b>43</b>	<b>30</b>	<b>39</b>	<b>36</b>	<b>193</b>

**NOTES** :

1. Ok
2. Sudah Baik
3. Tekstur kurang renyah, ada after taste yg mengganggu.
4. Terlalu gembur dan agak basah, kemungkinan daya simpan rendah
5. Good
6. Kurang garing untuk texture nya
7. Texture kurang renyah
8. A bit to soft
9. I am not sure what kind of fat you are using but it leaves a bad aftertaste
10. sudah oke





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 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

Name : William..Twinatha..H...  
 Student Number : 22.7413001.000.7  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	19/ 03 24	konsultasi produk jelly drink dengan blend of gula radah laron		Elwa
	25/3 24	Produk cookies menggunakan tepung pisang kepok	Elwa	
	25/ 3 24	Pengujian Perwujudan tipe produk	Elwa	
	7/05 2024	Konsultasi proposal		Elwa
	14/ 05 2024	Revisi proposal		Elwa
	6/7 24	Revisi proposal II		Elwa

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	13/ 7 24	Konsultasi perhitungan nutrisi		Elwa
	15/7 24	Konsultasi nutrition label & packaging		Elwa
	18/7 24	Revisi bab 4 & 5		Elwa

3. Consultation Form

#### 4. Systematic Process Documentation

1. Steam the kepok bananas for 10 minutes.



2. Cut the bananas  $\pm$  3mm thick.



3. Put the bananas in the oven for 12 hours at 60°C.



4. Blend with a blender.



5. Sift the banana flour.



6. Beat the butter with powdered sugar until evenly mixed.



7. Add egg yolk, salt and vanilla essence, stir until smooth.



8. Sift and add kepok banana flour, cornstarch and powdered milk, then stir it.





9. Roll out the dough with a rolling pin, then shape it.



10. Put in the oven at 135°C for 20 minutes.



11. Dip the cookies in the dextrose monohydrate.

