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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Herbal Konjac Jelly
TITLE OF C&D : Utilization of *Rosella*, *Secang*, and Indonesian Spices as Antioxidant Rich Konjac Jelly
Yield : 4 portions
Main Ingredients : 7.5 g Dried *Rosella* and 7.5 g *Secang*

Ingredients :

- 2 g Dried Mace	- 0.2 g Malic Acids
- 10 g Peeled Red Ginger	- 20 g Sugar
- 7 g Dried Cinnamon	- 270 ml Water
- 0.3 g Dried Cloves	- 8 g Konjac Powder
- 30 g Vegetable Glycerine	

Method :

1. Cut the red ginger into smaller pieces.
2. Combine all the spices with glycerol and water, place in a vacuum plastic bag, seal tight.
3. Sous vide for 1 hour and 15 minutes at 50 degrees Celsius and plunge the bag into ice water to cool immediately, once cooled, strain the mixture, and discard the spices.
4. Add konjac powder, sugar, and malic acids into the mixture.
5. Heat, stir and cook just until all the powder dissolves and turn off the heat.
6. Pour into the designated packaging.
7. Let it cool down and chill before serving.

Product Description

This product is Herbal drink forms as Konjac jelly. The purpose of this product is to provide a new experience in consuming herbal drinks. Through the form of konjac jelly, compact shape, and better taste allows for more people to enjoy herbal drinks. Despite of its texture and taste, this product has high level extraction of antioxidant that is provided by the use of food grade vegetable



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

glycerine, which is a sweet- tasting colourless trial compounds as the solvent auxiliary. The use of a process that pays close attention to the antioxidant value and presenting it compact and enjoyable way is the superiority of this product.


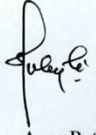

TRIAL PROGRESS (50 – 100 WORDS)

The first few trials show the inconsistency of the jelly texture. The failure came from the direct contact of konjac jelly with heated water and it impacts on curdling texture. This failure leads to the changing of the methods that is used. However, there's no major problems in terms of the taste and aroma aspects.

TRIAL DOCUMENTATION



Student Name : Alexandro David L' Nardi
NIM : 2274130010018

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata Date: 3 June 2024	 Name: Arya Putra Sundjaja Date: 3 June 2024	 Name: Jessica Hartan Date: 3 June 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 17 April 2024

NAME : Alexandro David L Nardi

NIM : 2274130010018

PRODUCT : UTILIZATION OF ROSELLA, SECANG, AND INDONESIAN SPICES
 AS ANTIOXIDANT RICH KONJAC JELLY

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	3	4	18
Panelist 2	5	5	5	5	5	25
Panelist 3	5	4	5	5	5	24
Panelist 4	5	4	4	4	4	21
Panelist 5	4	4	3	3	4	18
Panelist 6	4	4	2	4	3	17
Panelist 7	4	4	5	4	4	21
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	5	4	4	21
Panelist 10	3	4	1	4	2	14
TOTAL	42	41	37	40	39	199

NOTES :

1. -
2. Ok
3. Sudah baik
4. Kurang manis sedikit
5. Tekstur terlalu cair dan rasa terlalu asam
6. Terlalu cair
7. Oke, but too sour
8. Ok
9. Sudah oke, mungkin bs dicoba aromatik yg lain jika mungkin ada yg tidak suka aroma rosella
10. It's like a juice not jelly, very liquid





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 NEW PRODUCT DEVELOPMENT

Name : Alexandra David
 Student Number : 2224130010018
 Advisor : Henri Adhianata, S.TP, M.Sc.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	02 April 2024	Recipe Consultation		
2	03/04 2024	Product Testing		
3	3/4 2024	- Permenan jeans - solvent - Dyeing & recipe - product testing		
4	4/3 2024	Product Testing		
5	3/7	Journal Consultation		
6	10/7	Journal Consultation		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	4/7 2024	Revisi proposal		
8.	13/8 2024	revisi abstrak		
9	13/8 2024	Revisi ujian		
10	13/8 2024	Finalist Dokumen.		

3. Consultation Form

4. Systematic Process documentation

