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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : PEANUT TEMPEH MILK
TITLE OF C&D : PEANUT TEMPEH MILK AS AN ALTERNATIVE
DRINK FOR LACTOSE INTOLERANCE
Yield : 1-2 Portion
Main Ingredients : 77 g peeled peanuts
Ingredients :
- 77 g peeled peanuts - 1 g salt
- 400 ml water - 5 g tapioca flour
- 13 g sugar - 5 g tempeh yeast
- 16 g fiber cream
- 7 g pandan leaves

Method :

1. Wash the peanuts until the water is clear, and then soak them overnight in the basin.
2. After soaking, wash the peanuts again until the water is clear and, bring to a rapid boil. After that set the timer for 5 minutes and continue to boil until water turns frothy. Drain the peanuts and set aside.
3. Dry the peanuts thoroughly and let cool. Once cooled, add in the along with yeast tapioca flour.
4. Put all of the peanuts in a plastic bag to ferment for 1-2 days to become peanut tempeh.
5. Remove the tempeh from the bag. Steam the tempeh until cooked. Blend the tempeh with 400 ml of water until smooth.
6. Strain the puseed tempeh using a cheese cloth three times, discard the pulp and add the juice to the saucepot. Cook it over lowheat and then add fiber cream, pandan leaves, sugar, salt, and cook until thick
7. When done, store the tempeh milk in a container and wait for it to cool. Store in the chiller.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Peanut tempeh milk product is a processed peanut tempeh product obtained by fermenting peanuts (*Phaseolus vulgaris*) using the fungus *Rhizopus sp.* This peanut tempeh milk is a product derived from peanut tempeh, obtained by fermenting peanuts using the fungus *Rhizopus sp.* Peanut tempeh has a high nutritional content, such as water level 32.00%, carbohydrates 16.1%, protein 11.52-11.75%, fat 0.33-0.46%, and fiber 0.90-1.05%. Peanut tempeh milk can be used as an alternative to beverages for lactose intolerance, as peanut tempeh does not contain lactose. Peanut tempeh has a delicious taste and can be processed into a variety of products. This product has a high economic value because it has high food safety and is produced from local raw materials, so it can dispel the issue of transgenic crops.

TRIAL PROGRESS (50 – 100 WORDS)

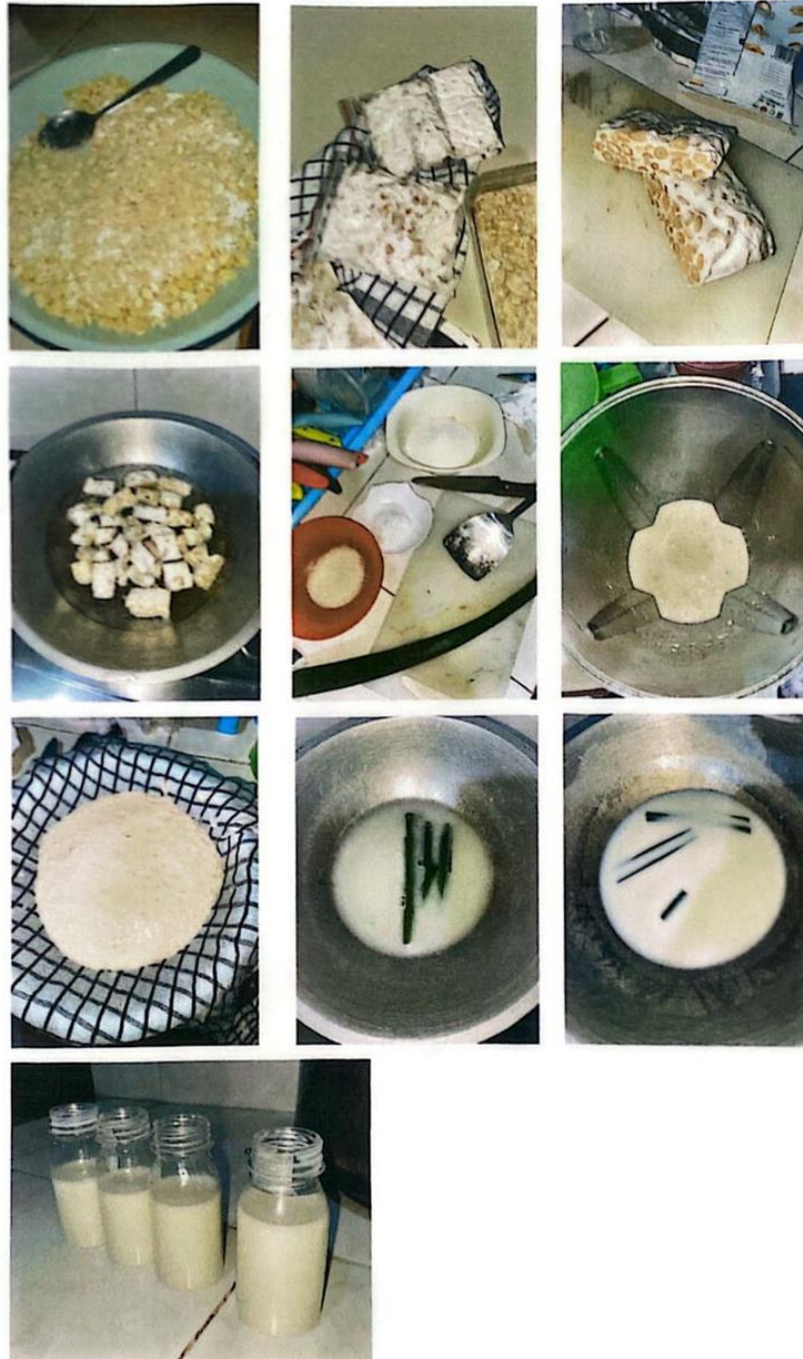
For the first trial, I experienced problems with fermenting peanut tempeh, my tempeh failed, the fermentation was uneven and several other fungi appeared, the color changed from white to brown, a very strong and sour smell appeared. At the second trial, I started to find out some of the problems with the first fermentation, so I fixed the problem and made the fermentation according to several journal references that I read and the final result was successful according to my wishes.

TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Yeni Souisa

NIM : 2274130010040

Advisor	1 st Examiner	2 nd Examiner
 Name: Michael Valent, A.Md. Par. Date: 27/03/2024	 Name: Elma Sulistiya, S.TP., M.Sc Date: 28/03/2024	 Name: Jessica Hartan, A.Md. Par Date: 28/03/2024

2. Approved Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
LEADERSHIP ARTS GASTRONOMY BAKING & PASTRY ARTS

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

DATE : 23 April 2024

NAME : Yeni Souisa

NIM : 2274130010040

PRODUCT : PEANUT TEMPEH JUICE AS AN ALTERNATIVE DRINK FOR LACTOSE INTOLERANCE

ADVISOR : Michael Valent, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	5	5	25
Panelist 2	4	2	4	2	3	15
Panelist 3	4	5	5	4	4	22
Panelist 4	5	4	4	5	4	22
Panelist 5	4	4	4	4	4	20
Panelist 6	5	5	4	5	4	23
Panelist 7	5	4	4	4	4	21
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	4	4	20
Panelist 10	4	4	4	4	4	20
TOTAL	44	41	42	41	40	208

NOTES :

1. all good
2. Taste oke, tapi flavor langu masih ada
3. Nah ini oke, tektur warna dan kekentalan oke. Mantap
4. Nice improvement. Bitter after taste nya sudah tidak terasa. Terasa creamy dan gurih
5. -
6. This batch is much better than the last one, job well done
7. Nice flavor, a bit like beans
8. Nice
9. ok. tp seperti susu kedelai biasa
10. Way better than before



3. Consultation Form



Akademi Kuliner & Pastry
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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Yeni Souisa
 Student Number : 2274139010040
 Advisor : Michael Valent

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	15/ 03	Penelitian bahan bakar, Produk	Elwa	
2	19/ 03 24	Product Consultation; Ingredients & Product	Jessica	
3	19/ 03 24	Pembuatan product		
4	17/ 03 24	Penyusunan Judul	Elwa	
5.	20/ 05 24	Konsultasi Proposal C&D	Elwa	
G.	20/ 05 24	Konsultasi Proposal		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	1/ 4 24	Nutrient calculation	Elwa	
8	02/ 07 2024	Revision Consultation	Jessica	
9	03/ 07 2024	Chapter 4 Consultation; Nutrition & Cost	Jessica	
10	05/ 07 2024	Chapter 5 Consultation; Conclusion & Suggestions	Jessica	

4. Systematic Process Documentation

1) Ingredients of peanut tempeh milk



2) Making the peanut tempeh



3) Steam the peanut tempeh



4) Take the peanut tempeh juice



5) Boiling and cook until thick the peanut tempeh

