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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : PUMPKIN SEED SPREAD
TITLE OF C&D : UTILIZATION PUMPKIN SEED FOR MAKING
VEGAN SPREAD

Yield : 1 Portion

Main Ingredients : 120 gr pumpkin seeds

Ingredients :

- 100 gr roasted pumpkin seeds, soak
- 20 gr roasted pumpkin seeds for crunchy texture
- 75 gr water
- 15gr nutritional yeast
- 3 gr salt

Method :

1. Soak pumpkin seeds overnight or minimum 8 hours until it tender. Drain and rinse before using.
2. Add all of ingredients to a food processor and blend until the mixture smooth
3. Prepare the mold and pour it.
4. Refrigerate 30 minutes.
5. Roughly Chop roasted pumpkin seeds and add to spread.
6. Enjoy it with crackers.

Product Description

Pumpkin seed spread is a vegan spread that is free from from nuts and dairy. The purpose of use pumpkin seeds are good source of magnesium, protein, zinc and other nutrients. This product is option for those who are allergic to dairy and nuts, vegan. The advantage of this product is dairy free, high in fiber. Served with crackers or on bagels.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT




TRIAL PROGRESS

The first-time trial, the pumpkin seeds made for pumpkin seeds milk, but it not roasted so it feels raw, second trial pumpkin seeds did not make for pumpkin seeds milk but it blend together with all ingredients but not too smooth. The taste of this spread is not to delicious but will try to fix it.

TRIAL DOCUMENTATION



Student Name : Claudia Angelica
NIM : 2274130010028

Advisor	1 st Examiner	2 nd Examiner
		
Name: Ryan Yeremia Date: 28 March 2024	Name: Heni Adhianata Date: 28 March 2024	Name: Arya Putra S Date: 28 March 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 19 April 2024
NAME : Claudia Angelica
NIM : 2274130010028
PRODUCT : UTILIZATION PUMPKIN SEED FOR MAKING VEGAN SPREAD
ADVISOR : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	5	5	25
Panelist 2	4	5	2	2	3	16
Panelist 3	4	3	4	2	4	17
Panelist 4	5	5	5	5	5	25
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	4	5	4	21
Panelist 7	4	4	4	4	4	20
Panelist 8	3	2	4	3	3	15
Panelist 9	4	5	2	2	3	16
Panelist 10	4	4	4	4	4	20
TOTAL	41	41	38	36	39	195

NOTES :

1. Nothing
2. Tekstur terlalu kental sehingga mempengaruhi taste. Buat sedikit lebih cair
3. rasanya nanggung, kalau manis kurang manis kalau asin kurang gurih
4. Perfect
5. -
6. Enak, warna oke. Flavor khas menambah keunikan citarasanya
7. Mungkin texture dapat dibuat agak lebih chewy
8. smell is not very appetizing
9. -
10. -



3. Consultation Form



Academy of Culinary Arts & Pastry
OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	20 March 2024	Product idea consultation		
	22 March 2024	Product consultation		
	23/24 /24	Product consultation		
	5/4 /24	Review + discussion - updating the menu - pricing		
	14/4	Product testing		
	24/4	Product testing		

Name : Claudia Angustina
 Student Number : 22-741300-10028
 Advisor :

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	14/4 2024	Product testing		
	20/4 /2024	Product consultation		
	2/7 2024	Review proposal - Evaluation menu's - Packaging & branding		

4. Systematic Process Documentation



First Trial



Second Trial