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APPENDIX

1. Approved recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : MUNG BEANS SAUCES
TITLE OF C&D : UTILIZING MUNG BEANS AS A SUBTITUTE OF SOY IN THE MAKING OF SOY SAUCE
Yield : 250 ml
Main Ingredients : 500 g MUNG BEANS
Ingredients :
- 500 g mung beans
- 1 kg salt
- 1 ounces galangal
- 4 bay leaves
- Koji yeast as needed
- 1 ounces garlic
- ½ ounces lemongrass
- ½ ounces ginger
- 100 g dried anchovies

Method :

1. The first step , wash the mungbeans then soak in water for 10 hours.
2. After that , boil the mung beans until cooked.
3. Then , spread the cooked mung beans cool on tray , sprinkle with the koji yeast.
4. Put the mung beans in a pan lined with banana leaves , then cover and leave for (2 – 3 days).
5. Then dry the mung beans , Then soak in 2 liters of water for one day.
6. Strain the mung beans , then grind the spices and dried anchovies, mix with the sauce essence , then cooked until it boils.
7. Mung beans sauces ready to use.



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Gabriella geraldine
NIM : 2274130010033

Advisor	1 st Examiner	2 nd Examiner
 Name: Ryan Yermia Iskandar Date: 28 - 03 - 2024	 Name: Elma Sulistiya Date: 28 - 03 - 2024	 Name: Gilbert Yanuar Hadiwirawan Date: 28 - 03 - 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 05 June 2024

NAME : Gabriella Geraldine

NIM : 2274130010033

PRODUCT : UTILIZING MUNG BEANS AS A SUBTITUTE OF SOY IN THE MAKING OF SOY SAUCE

ADVISOR : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	4	4	5	3	4	20
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	4	5	4	21
Panelist 6	4	5	5	4	4	22
Panelist 7	3	4	4	3	3	17
Panelist 8	5	5	5	5	5	25
Panelist 9	4	4	4	4	4	20
Panelist 10	4	4	4	4	4	20
TOTAL	40	42	43	40	40	205

NOTES :

1. -
2. All good
3. Good
4. Aromanya enak, tp masih terlalu encer. Yang dominan adalah bau dan rasa ikan, khas mungbeannya belum keluar
5. Good
6. Warna dari kecap asin pada umumnya adalah coklat. Apakah memang produk ini memiliki ciri khas sendiri sehingga berwarna terang?
7. -
8. all good
9. -
10. -





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Gabriella Gelaidine
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 Advisor : CHEF JERRY
 :

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	14/3 24	PT22A childs Membuat perhalaman Pembuka Pictet Pegase	gilbert	
	15/3 24	Product Consultation Membuat buku kecap yang haya	gilbert	
	18/3 24	konsultasi bahan kayu kecap asin dengan perantara leleh asin	gilbert	
	17/5 24	konsultasi stresasi	gilbert	
	04/6 24	Kawisi latar belakang & Bibliography	gilbert	
	17/7	Revisi chapter 1	gilbert	

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	16/7	konsultasi Flow chart	gilbert	
	18/7	konsultasi konsultasi Food cost	gilbert	
	17/7	konsultasi demo cooking	gilbert	

3. Consultation form

4. Systematic Process Documentation

1) Soak the mung bean



2) Boiled the mung bean



3) Dried the mung bean and sprinkle with koji



4) Fermented the mung bean



5) Soak the mung bean in salt brine



6) The mung bean after fermented

