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APENDIX

1. Aproval Recipes



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : ABON SE'I BABI
TITLE OF C&D : Abon sei babi with sambal lu'at flavoring special from
Kupang
Yield : 1-2 portions
Main Ingredients : 250 gram
Ingredients :

- 500g pork Sei
- 10g coriander
- 15g lemongrass
- 10g turmeric
- 7g kusambi
- 5g bay leaves
- 18g garlic
- 20g shallots

PORK SE'I INGREDIENTS:

- 500g pork sirloin
- 20g salt
- 20g black paper
- 20g white paper
- 12g lemongrass
- 100g kusambi leaves

SAMBAL LUAT INGREDIENTS:

- 200g red cayenne pepper
- 6g shrimp paste
- 10g Lime
- 15g Shallots
- 5g Basil leaves
- 25g tomato
- 12g leeks



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Method :

1. Cut the pork long, then marinate with salt, pepper, flavoring.
2. Roast the meat until cooked
3. The first step is to boil the pork sei meat in a pot with water.
4. Then add the lemongrass and bay leaf and wait until the meat is cooked and tender.
5. If the meat is tender, remove it then drain it and shredd it until it is the desired size
6. Next, mash the meat until it becomes flat, then shredded again to make it smaller and the texture smoother.
7. Puree the shallots, garlic, galangal, turmeric, and coriander, then sauté the spices until fragrant. Add *sambal Lu'at*
8. Then add the beef that has been shredded and stir until evenly distributed with spices and salt, pepper, seasoning spices, then wait until the water is almost shrinking.
9. Reduce the stove fire when the water has dried. Stir until the shredded meat is completely dry.

Product Description

Abon sei pork is a mixture of sei pork meat from Kupang that is smoked first. mix with handmade *Sambal Lu'at* special from Kupang. *Sambal Lu'at* itself is a traditional chili sauce originating from the East Nusa Tenggara region which has a spicy, sour taste and strong aroma. The purpose of making this food is to make it easier for people to consume sei pork. The advantage of this product is, it can be stored for a long period of time, without preservatives, and can also be taken everywhere and can be eaten anytime.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS (50 – 100 WORDS)

The obstacle in this trial is, it takes a long time to make the meat tender so that it makes the process of making shredded take time. Then the smoky taste of the meat decreases, it is reduced after roasting the meat to steam it so that it is tender, so that it makes the smoky taste in the meat decreases. For the texture and also the aroma is similar to shredded. But it is necessary to be drier again, so that it is really like shredded.




TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Christoper Jap
NIM : 2274130010046

Advisor	1 st Examiner	2 nd Examiner
 Name: Arya Putra Sundjaja Date: 01/04/2024	 Name: Novi Indah Permata Sari Date: 28 Maret 2024	 Name: Heni Adhianata Date: 28/3/2024

2. Approved Sensory



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INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 25 April 2024
NAME : Christoper Jap
NIM : 2274130010046
PRODUCT : ABON SEI BABI WITH SAMBAL LU'AT FLAVORING SPECIAL FROM KUPANG
ADVISOR : Arya Putra Sundjaja, S.E.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	3	4	19
Panelist 2	4	4	2	4	4	18
Panelist 3	4	4	4	4	4	20
Panelist 4	5	5	5	4	5	24
Panelist 5	5	5	3	3	4	20
Panelist 6	4	4	4	4	4	20
Panelist 7	5	5	3	4	4	21
Panelist 8	5	4	3	4	5	21
Panelist 9	4	4	2	4	4	18
Panelist 10	4	5	5	5	5	24
TOTAL	44	44	35	39	43	205

NOTES :

1. Spices nya sudah terasa, kalau bisa tambahkan seasoning lagi saja biar lebih enak
2. texture kurang halus, masih basah kurang kering
3. -
4. Enak!!
5. A bit too spicy, could use some more sugar. Texture is still too meaty for me
6. It needs to be drier for a longer shelf life
7. Ad taste smokey, namun sedikit dominan di asin dan pedas. Mungkin bisa di adjust agar bisa lebih netral, dan tekstur apa memungkinkan di buat lebih kering sedikit
8. A bit too oily n' wet
9. texture kurang krispy untuk abon yg lain sudah ok
10. ok





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 INTERNATIONAL
CREATING ARTS, ESTABLISHING, MANAGING, IMPROVING ARTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	15/03/24	Ide Produk CND	JAP JAP	Adi KERN
2	20/03/24	CONSUL Produk CND	JAP JAP	Adi KERN
3	25/03/24	KONSUL Resep CND	JAP JAP	Adi KERN
4	26/03/24	KONSUL Produk	JAP JAP	Adi KERN
5	28/3 2024	- Penataan method dan trovuli produk	JAP JAP	Adi KERN
6	3/7 2024	Revisi Proposal & Revisi menu base W & V	JAP JAP	Adi KERN

Name : **CHRISTOPHER JAP**
 Student Number : **2274130010046**
 Advisor : **Chok Arka**

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	5/7 2024	- Hasil Revisi - Chapter 4 & 5	JAP JAP	Adi KERN

3. Consultation Form

1. Ingredients of Abon se'i babi with *sambal lu'at*



2. Cut the pork long, then marinate with salt, pepper, flavouring.



3. Roast the meat until cooked.



4. Next step is to steam the se'i babi .



5. Next, mash the meat until it becomes flat, then shredded again to make it smaller and the texture smoother.



6. Grind shallots, garlic, galangal, turmeric, and coriander.



7. sauté se'i babi with spices and *sambal lu'at*.



8. Reduce the stove fire when the water has dried. Stir until the shredded meat is completely dry.

