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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : FRUIT ROLLS
TITLE OF C&D : UTILIZATIONS OF TOMATO & GUAVA AS LYCOPENE SOURCES FOR ACNE PRONE SKIN
Yield : 1-2 portion
Main Ingredients : 230 g Tomato & 230 g Guava
Ingredients :
– 230 g Tomato
– 230 g Guava
– 50 ml Honey
– 20 ml Lemon juice and lemon zest

Method :

1. Wash the tomatoes and guava thoroughly, then cut them into several pieces so they are easy to mash (you don't need to peel the guava skin)
2. Put the guava and tomatoes into a blender then puree
3. Once mashed, put the fruit in a sauce pan
4. Add 20 ml lemon juice along with lemon zest and 50 ml honey
5. Stir until smooth then cook until the water reduces
6. If you feel it is still too watery, you can filter it again until the water content is no longer too much
7. Take a piece of parchment paper, pour the fruit onto it and spread it evenly
8. Put it in a dehydrator set to a temperature of 140°F (60°C) and let it work for approximately 6-10 hours.
9. Check the fruit occasionally. The skin of the fruit is ripe when it is dry and not sticky to the touch.
10. Once completely dry, cut into several pieces then roll, and the fruit roll is ready to be served.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

This fruit roll is made from tomatoes which contain high doses of Vitamin C and Vitamin A as well as antioxidants (lycopene) which can get rid of acne. Apart from that, guava also contains lycopene and antibacterial properties which can get rid of acne. There is also the addition of lemon juice which contains vitamin C which is also good for skin health. This fruit rolls are suitable as a snack for people who have acne-prone skin.

TRIAL PROGRESS (50 – 100 WORDS)

The results of the first trial of this fruit roll were burnt because the oven temperature was quite high, and there were still seeds from the guava that had not been filtered properly. On the second try the texture was too dry and too thin, but the taste was quite good.

TRIAL DOCUMENTATION

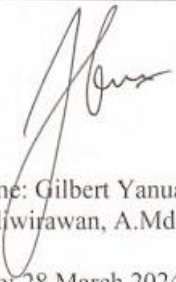






CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Davina Alifah Shafiyah

NIM : 2274130010056

Advisor	1 st Examiner	2 nd Examiner
 Name: Gilbert Yanuar Hadwirawan, A.Md. Par. Date: 28 March 2024	 Name: Heni Adhianata, S.TP., M.Sc. Date: 28 March 2024	 Name: Anthony Sucipto, A.Md. Par. Date: 28 March 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 05 April 2024

NAME : Davina Alifah Shafiyah

NIM : 2274130010056

PRODUCT : UTILIZATION OF TOMATO & GUAVA AS LYCOPENE SOURCES
 FOR ACNE PRONE SKIN

ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md, Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	3	4	4	4	19
Panelist 2	4	4	4	4	4	20
Panelist 3	5	4	2	4	4	19
Panelist 4	4	4	5	5	5	23
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	4	4	4	20
Panelist 7	4	3	3	4	4	18
Panelist 8	5	3	2	3	4	17
Panelist 9	5	5	4	3	4	21
Panelist 10	4	4	4	4	4	20
TOTAL	43	38	36	39	41	197

NOTES :

1. Enak
2. Enak
3. A little more sweetness and acidity would be nice. Texture wise a little grainy from the
4. Nice
5. kurang ada rasa sedikit.
6. Kebetulan pas sebagian yg tebal nya ndak rata.. tapi overall oke
7. Apakah permen? Jika ya serving kurang simple
8. Kurang manis
9. Sudah bagus
10. Overall sudah bagus, no comment





CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Douma Anisa Smadiyah
 Student Number : 2119130010056
 Advisor : Chq. Gubrit

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	19/3/24	Product consultation discussing basic ingredients of literature		
2.	22/3/24	Revising diskusi tentang metode pembuatan. Sajian, menu, dan produk. Product Consult		
3	22/3/24	- F Roll bisa menggunakan - Kandangan lipatan		
4	27/3/24	- Important of kembangan lipatan tinggi - Metode pembuatan produk		
5	20/5/24	Revisi Proposal ke sign		
6.	11/7/2024	Revisi hasil dan proposal & pertukangan gizi		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	16/4	Revisi hasil Proposal		
8.	17/4	Revisi Proposal (4-5)		
9.	18/4	Revisi Proposal (4-5)		
10.	19/4	Revisi Proposal (4-5)		

3. Consultation Form

4. Systematic Process Documentation

