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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : INDIAN MACKEREL FISH BONE SHUMAI
TITLE OF C&D : THE BENEFITS OF ADDING FISH BONE AND HEAD
FISH POWDER TO SHUMAI SKIN
Yield : 2-3 portion
Main Ingredients : Indian mackerel
Ingredients :

Fishbone Powder

- 260 gr Fishbone
- (From 750 gr whole Indian Mackerel)

Dumpling skin

- 5 gr Fishbone
- 120 gr All-purpose flour
- 1,5 gr Salt
- 7 ml Vegetable oil
- 140 ml Hot water

Shumai Filling

- 300 gr Indian mackerel
 - 20 gr Egg white
- (From 750 gr whole Indian Mackerel)
- 2,5 gr Salt
 - 10 gr Garlic
 - 3 gr Sugar
 - 5 gr Shallots
 - 4 gr Mushroom powder
 - 7,5 gr Scallion
 - 1 gr White pepper
 - 7,5 gr Oyster sauce
 - 25 gr Sesame oil
 - 7,5 gr Vegetable oil
 - 3 gr Cornstarch
 - 13 gr Grated Carrot



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Method :

Fishbone Powder :

1. Boil the bones, head and tail of the fish for 10 minutes
2. Dehydrate the boiled bones, head, and tail in the oven at 70°C for 3,5 hours
3. Once dried, allow to cool and then blend until smooth, set aside
4. Sieve the powder

Dumpling skin :

1. Prepare a bowl, add flour, powdered fishbones, salt, oil and hot water, mix using a fork
2. Roll the dough until it is thin, then cut it into a circle using a 10cm ring cutter, set aside

Shumai filling :

1. Blend the meat with ice cubes until smooth, set aside
2. Finely garlic and shallots, slice the scallions as well. Mix everything into the ground fish
3. Mix the ground spices with the fish meat
4. Season with salt, sugar, white pepper, mushroom powder, oyster sauce, sesame oil and vegetable oil
5. Add cornstarch and egg white, stir well then set aside

To Assemble :

1. Prepare the dumpling skin that has been made
2. Place 1 tablespoon of the shumai filling
3. Fold 4 sides inward then fold each of them inward, clockwise
4. Place carrot slices for topping on top
5. Steam for 10-15 minutes

Product Description

Indian mackerel is rich with nutrients especially calcium. Made from fish bones, heads, and tails which are processed into powder in addition to flour. With the addition of this calcium packed powder to the skin, it produces a unique texture to the shumai. Dumpling skin made from mackerel fish bones can also provide additional nutrients such as Omega 3 fatty acids, The taste of Indian mackerel is generally mild with a hint of the natural sweet and savory taste of fish. It's mild yet savory flavor with the abundance of calcium within the bones makes it suitable as a main ingredient in this shumai.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT




TRIAL PROGRESS (50 – 100 WORDS)

During the first trial of the product, the shape was not suitable, the color was unattractive and it also have a strong fishy smell, with the taste not being optimal because it was not salty and lack a bit of savouriness. The fishbones are still rough and the meat texture is not smooth enough.

TRIAL DOCUMENTATION



Student Name : Qonita Aprillia Fourteeningtyas
NIM : 2274130010069

Advisor	1 st Examiner	2 nd Examiner
 Name: Jessica Hartan Date: 28 March 2024	 Name: Novi Indah Permata Sari Date: 28 March 2024	 Name: Anthony Sucipto Date: 28 March 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 April 2024

NAME : Qonita Aprillia Fourteeningtyas

NIM : 2274130010069

PRODUCT : THE BENEFITS OF ADDING FISH BONE AND HEAD FISH POWDER
 TO SHUMAI SKIN

ADVISOR : Jessica Hartan, A.Md. Par.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	2	4	3	18
Panelist 2	4	3	2	2	2	13
Panelist 3	4	4	4	4	4	20
Panelist 4	4	4	2	4	4	18
Panelist 5	4	4	4	4	4	20
Panelist 6	5	4	3	5	5	22
Panelist 7	5	5	4	5	5	24
Panelist 8	4	5	4	4	4	21
Panelist 9	4	3	4	4	4	19
Panelist 10	4	3	2	2	2	13
TOTAL	43	39	31	38	37	188

NOTES :

1. Taste dan kulit sudah jauh membaik, namun tekstur masih terlalu lembut
2. Amis, terlalu lembek
3. All good, minyak wijen ditambah sedikit supaya lebih wangi
4. Texture kurang kenyal dikit.. Agak getas dan kurang juicy
5. Nice
6. Enak.
7. all good
8. Bawang putihnya terlalu dominan
9. Enaaaak
10. -



3. Consultation Form



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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Ganika Aprilia Fourteenings
 Student Number : 22.74130010069
 Advisor : Chef Jessica

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	22/03/24	Product Consult - Nihisi / kon dunge dr some baglion 15.0h.		
2.	27/3 2024	Trial Product - Revisi produk disek. Revisi varian, harga, dan spesifikasi, bentuk, ukuran, bahan.		
3	20/5 2024	Revisi Proposal & Sign		
4	17/7 2024	Revisi Proposal		
5	17/7 2024	Revisi proposal		
6	17/7 2024	Revisi Bab 3		

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7	17/7 2024	konsultasi Bab 4		
8	18/7 2024	Revisi Bab 1-5		
9	18/7 2024	konsultasi Packaging		
10	18/7 2024	revisi Bab 4-5		

4. Systematic Process Documentation

1) Ingredients of Fish head and Fish bone powder



2) Making the dough



3) Roll the dough



4) Shape the dough



5) Shumai filling



6) Steam at 100°C for 10 minutes

