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APPENDIX

1. Approved recipe

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : DRAGONFRUIT SKIN AND WATERMELON SKIN FRUIT LEATHER

TITLE OF C&D : UTILIZATION OF FOOD WASTE FROM DRAGONFRUIT SKIN AND WATERMELON SKIN AS THE BASE FOR FRUIT LEATHER

Yield : 50 pieces fruit roll-up

Main Ingredients : 500 gr Dragonfruit Skin & 500 gr Watermelon Skin

Ingredients :

- 500 gr watermelon skin
- 500 gr dragonfruit skin
- 150 gr water
- 100 gr honey
- 20 gr CMC thickener
- 20 gr chia seeds
- 20 gr mint, chopped
- 20 gr cinnamon powder
- 10 gr watermelon essence
- 10 gr vanilla essence

Method:

1. Peel the watermelon skin until the light green skin. Set aside.
2. Cut the dragonfruit scales and peel the outer layer of the dragonfruit skin until the pink colour. Set aside.
3. Combine all of the skins into a bowl, add water and blend until smooth.
4. Pour in honey, CMC thickener, watermelon essence, and lime juice then blend briefly. Taste then adjust according to taste.
5. Pour the mixture into a saucepan then cook until boil.
6. Pour the mixture into a dehydrator lined with parchment paper evenly. Dried the mixture at 65 °C for 8 hours or until when touch, nothing sticks to the finger.
7. Peel the fruit leather from the parchment paper carefully, then put the fruit leather to a new parchment paper. Cut the parchment paper along with the fruit leather to a desired size.
8. Roll the fruit leather then put into a sterile food container. Store in cool place

Product Description

This fruit leather was made from dragonfruit skin and watermelon skin. The aim is to reduce food waste by making it into something more palatable. There are a lot of benefit to this fruit leather such as: rich in antioxidant, reducing the chance of high blood pressure, helps control blood sugar, and so on.

TRIAL PROGRESS (50 – 100 WORDS)

For the first trial, I only added watermelon skin, dragonfruit skin, honey, and water as needed. Then cook until boils and pour the mixture into dehydrator then wait for 6 to 8 hours. First impression, the fruit leather looks good, smell like watermelon skin, and the taste is still resemble of the two fruits but not that chewy. After consulting with advisors, I then added CMC thickener and watermelon essence and then make the second batch like usual. The texture of the fruit leather after that is chewier, the smell of watermelon skin is subdued and the taste is more flavourful

TRIAL DOCUMENTATION

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Muhammad Jan Defeza

NIM : 2274130010042

Advisor	1st Examiner	2nd Examiner
Name: Michael Valent A.Md Par. Date:	Name: Novi Indah Permata Sari, S.T., M. Sc. Date:	Name:Yohanna Prasetio, A.Md. Par. Date: 27/3 '24

2. Approved Sensory

Akademi Kuliner & Patiseri
OTTIMMO INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 16 April 2024

NAME : Muhammad Jan Defeza

NIM : 2274130010042

PRODUCT : UTILIZATION OF FOOD WASTE FROM DRAGONFRUIT SKIN AND WATERMELON SKIN AS THE BASE FOR FRUIT LEATHER

ADVISOR : Michael Valent, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	4	5	5	24
Panelist 2	2	4	2	2	2	12
Panelist 3	2	4	4	4	4	18
Panelist 4	4	5	2	4	3	18
Panelist 5	2	4	4	4	4	18
Panelist 6	5	5	2	4	2	18
Panelist 7	4	5	5	5	5	24
Panelist 8	5	3	2	5	4	19
Panelist 9	5	5	4	5	5	24
Panelist 10	4	2	4	4	3	17
TOTAL	38	42	33	42	37	**192**

NOTES :

1. Semua sudah baik, namun agak sedikit keras
2. Rasanya cenderung hambar
3. terlalu tipis tapi so far product nya enak
4. Nice taste, if it possible make it more thicker. The texture kinda hard if the fruit leather too thin.
5. Could use a little acidity
6. Terasa seperti mlempem, mungkin jika mau crispy di buat garing sekalian, atau kalau mau seperti permen agak empuk sediki
7. A bit too dry
8. Rasa dan kenampakan udah bagus. Sayangnya ketika digigit gak mudah putus
9. Almost perfect
10. -

CULINARY INNOVATION APPROVED NEW PRODUCT DEVELOPMENT

3. Consultation Form

Akademi Kuliner & Patiseri
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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CONSULTATION FORM
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Muhammad Jan
Student Number : .....
Advisor : .....

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	07/03	Ingredient and Product Idea	Chef Michael	
2	07/03	Ingredient and Product Idea	Chef Yohanna.	
3	07/03	Ingredient & Product idea.	Miss Novi	
4	14/03	Discussing Product Idea	Chef Yohanna	
5	19/03	Discussing Product Idea	Chef Michael	
6	19/03	Recipe & trial 1st Product.		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	26/03			

4. Systematic Process Documentation

1) Ingredients of dragonfruit skin and watermelon skin fruit leather

2) Making the mixture

3) Spreading the mixture on to dehydrator

4) Mixture after dehydrated

5) Shaping the fruit leather