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APPENDIX



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : Rosella Aloe Vera Jam
TITLE OF C&D : UTILIZATION OF ROSELLA AND ALOE VERA TO
MAKE HIGH ANTIOXIDAN AND FIBER JAM
Yield : 300 gr jam
Main Ingredients : 160 gr Blended Aloe Vera & 50 gr Dried Rosella
Ingredients :
– 160 gr blended aloe vera — 2 gr agar agar
– 3 gr pectin
– 110 gr sugar
– 360 gr water
– 50 gr dried rosella
– ½ tbsp whiting water (air kapur sirih)

Method :

Rosella Tea:

1. Heat water until boiling, then add rosella flowers.
2. Wait for about 20-25 minutes until the rosella is extracted.

Aloe Vera:

1. Peel the skin on aloe vera
2. Cut aloe vera into small dice.
3. Wash aloe vera until the mucus is gone.
4. Soak aloe vera in whiting water and let it sit for one day.
5. After soaking for one day, rinse aloe vera thoroughly.
6. Boil aloe vera for about 5 minutes, then drain.
7. Soak aloe vera in tea water for about 6 hours to 1 day.
8. After soaking, blend the aloe vera until roughly blended.
9. Weigh it until it reaches 160 gr.

Rosella Aloe Vera Jam:



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1. Mix 150 gr rosella tea and blended aloe vera.
2. Add 100 gr sugar and heat until the sugar dissolves.
3. Once the sugar dissolves, wait until it cools down/not hot.
4. Mix in pectin previously mixed with a 5 gr sugar.
5. Heat the jam again until the pectin and sugar dissolve.
6. After mixing it with pectin, turn off the heat.
7. Take a small amount of the liquid, and pour it into a bowl containing agar-agar that has been mixed with 5 gr of sugar.
8. Pour back the liquid that has been mixed with agar-agar.
9. Turn on the heat and cook until thoroughly mixed.
10. Cool the jam, and finally place it in a jar jam.

Product Description

Aloe vera rosella jam is jam made from hibiscus extract and aloe vera flesh. This jam has a sweet and refreshing taste. It has many benefits from its content such as being rich in antioxidants, preventing dehydration, maintaining digestive health, and supporting natural collagen production.

TRIAL PROGRESS (50 – 100 WORDS)

For the first trial, the rosella aloe vera jam made failed. The failure of this first trial was due to the jam's texture being too thick and the sour taste of the rosella flower not being noticeable. This was because too much pectin was added to the jam, and there was too little water content. However, the desired sweet taste and aloe vera chunks were successful.

For the second trial, the rosella aloe vera jam was still unsuccessful. The consistency of the jam was not perfect (not like the usual jam texture). The desired sweetness was present, but the sour taste was not noticeable enough. However, the desired red color like strawberry was achieved. The aloe vera chunks were also successful.



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For the third trial, the rosella aloe vera jam was successful. The consistency of the jam was similar to regular jam. The sweetness was noticeable, and the sour taste from the rosella was strong. The color of the jam was much more vibrant compared to the first and second trials. The texture of the jam in the third trial was much coarser due to roughly blended aloe vera. With the roughly blended aloe vera, chunks of aloe vera were not necessary.




TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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Advisor	1 st Examiner	2 nd Examiner
 Name: Ryan Yermia Date: 9/9/2029	 Name: Heni Date: 9/9/2029	 Name: Filia Date: 3/9/2026



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 05 April 2024

NAME : Nicole Alicia Hariono

NIM : 2274130010031

PRODUCT : UTILIZATION OF ROSELA AND ALOEVERA TO MAKE HIGH
ANTIOXIDAN AND FIBER JAM

ADVISOR : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	5	5	25
Panelist 2	4	5	5	5	5	24
Panelist 3	4	4	4	4	4	20
Panelist 4	5	4	4	4	4	21
Panelist 5	5	5	5	5	5	25
Panelist 6	4	4	5	4	4	21
Panelist 7	5	5	4	4	4	22
Panelist 8	5	3	5	5	5	23
Panelist 9	5	5	4	3	4	21
Panelist 10	4	4	2	4	3	17
TOTAL	46	44	43	43	43	219

NOTES :

1. sudah bagus
2. enak
3. enak
4. Rosella flavor is stronger, nice and tart. Spreadable texture, good. Chunks of the aloe vera from the previous batch is nice, might want to add it to the new recipe
5. Nice
6. good texture. rasa rosella uda keluar. mungkin kalau adachunk dari aloe vera lebih nice
7. Nice
8. Sudah baik daripada sebelumnya. Rasanya asam tp jika memang ini sengaja sbg khas rosela, ok saja.
9. sudah bagus
10. Overall sudah bagus dan ada peningkatan dr sensori pertama





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CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

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No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	8-3 24	Product Ideas	chef Jerry	
2	8/3 24	Product Ideas	Chef Yohanna	
3	15/3 2024	- Market mapping ? - Target market - Oportunitas in poster - Pembacaan	Mr. Hemi	
4	25/3 24	* mencoba product rosella alooe vera dan * memberi saran dan kritik	chef Jerry	
5	26/3 24	- mencoba produk - pembahasan produk		
6	27/3 2024	- Metode dan ukuran - Penentuan judul		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	17/05 2024	Report Consultation	chef Jerry	
8	15/7 2024	Report Consultation	chef Jerry	
9	9/09 2024	Revisi laporan	chef Jerry	
10	9/09 2024	Revisi laporan	chef Jerry	
11				
12				





