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APPENDIX

1. Approved recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : ROA FISH SERUNDENG
TITLE OF C&D : UTILIZATION OF ROA FISH AS THE MAIN
INGREDIENT FOR MAKING SERUNDENG
Yield : 2 Pack
Main Ingredients : 250 GR ROA FISH
Ingredients :
- 250 gr roa fish - 70 gr Shallot
- 50 gr Grated Coconut - 40 gr Garlic
- 5 gr Ground cumin - 20 gr Red Chili
- 2,5 gr Ground coriander - 15 gr Galangal
- 15 gr Salt - 5 gr Turmeric
- 10 gr Sugar - 2 gr Lemongrass
- 15 gr Mushroom powder - 0,4gr (2pcs) Lime Leaf

Method:

1. Separate the roa fish meat from bones then set both aside.
2. add a few tablespoon of water to the roa fish bowl and Steam the roa fish meat for 60 minutes.
3. Grind the roa fish into small chunk
4. Blend all ground spices until smooth.
5. Sautee spice paste until fragrant add ground cumin and Coriander.
6. Add the roa fish grated coconut ,Cook in low heat until the coconut starts to dry out .
7. Add the ground fish bone then season with salt, sugar and mushroom powder.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Roa fish serundeng has a unique taste where the savoury and smoky taste of roa fish meets the sweet taste of coconut, and usually served as a complement to side dish. The purpose of using roa fish and coconut in this product is develop an innovative product, and also has a lot of nutritional nutrients that is good for the body. Apart from having a protein content of 23.55%, the use of roa fish so far is only for shredded and chili products, by making it into serundeng, it can increase the shelf life of the product and is practical for consumption.

TRIAL PROGRESS

The result obtained after conducting the first trial of the product "ROA FISH SERUNDENG" was that the form of the product produced was not as desired, such as the amount of grated coconut which was greater than the amount of roa fish, lack of seasoning, and shredded roa fish which was still too big.

TRIAL DOCUMENTATION



(product pictures)





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Joshua Immanuel Thunggal
NIM : 2274130010041

Advisor	1 st Examiner	2 nd Examiner
 Name: Michael Valent, A.md. par. Date: 18 juli 2024	 Name: Heni Adhianata, S.TP., M.Sc. Date: 18 juli 2024	 Name: Arya Putra Sundjaja, S.E. Date: 18 juli 2024

2. Approved sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 17 April 2024

NAME : Joshua Immanuel Thunggal

NIM : 2274130010041

PRODUCT : UTILIZATION OF ROA FISH AS THE MAIN INGREDIENT FOR MAKING SERUNDENG

ADVISOR : Michael Valent, A.Md. Par.

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	2	2	3	15
Panelist 4	4	4	4	3	3	18
Panelist 5	4	4	2	4	4	18
Panelist 6	4	3	4	4	4	19
Panelist 7	5	5	5	5	5	25
Panelist 8	5	5	1	5	2	18
Panelist 9	5	5	1	4	2	17
Panelist 10	4	4	4	4	4	20
TOTAL	44	44	33	41	37	199

NOTES :

1. Ok
2. Sudah baik
3. A little more umami would be nice, texture of the fish is too hard
4. Sudah Oke, Pait berkurang
5. Tekstur belum seragam untuk potongan ikannya
6. Enak tp baunya amis, kurang asin sedikit
7. Rasa sudah ok dan texture sudah pas
8. Too hard
9. Texture masih terlalu keras.
10. Enak dan gurih





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OTTIMO
 INTERNASIONAL

**CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT**

Name : Joshua Emmanuel Tumbaga
 Student Number : 223415001004
 Advisor : Michael Volant

3. Consultation form

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	8/5/2024	Konsul Produk	Chef arya	
2	8/5/2024	Konsul resep	Chef arya	
3	3/5/2024	revisi Flowchart	ms heni	
4	1/6/2024	Konsul Produk	ms heni	
5	10/6/2024	revisi Trial Produk		
6	10/6/2024	Konsul resep	Chef arya	

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	31/6/2024	revisi proposal	ms heni	
8	31/6/2024	Konsul Flowchart	ms heni	
9	9/9/2024	revisi "abstrak"	ms heni	
10	9/9/2024	revisi Flowchart	Chef arya	

4. Systematic process documentation

Ingredients of roa fish serundeng



Roa fish after steaming and grinding



Spice paste



Cook the spice paste and add grated coconut



Add grated roa and cook until starts to dry out

