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## APPENDIX

### 1. Approved Recipe

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#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPE

Recipe Name : RICE MILK VEGAN CHEESE  
TITLE OF C&D : THE UTILIZATION OF RICE MILK AS THE MAIN  
INGREDIENT OF NUT-FREE VEGAN CHEESE  
Yield : 100 g / block  
Main Ingredients : 160 g Rice Milk  
Ingredients :

- 160 g Rice Milk	- 10 g Methyl Cellulose
- 120 g Cooked Quinoa	- 10 g Nutritional Yeast
- 2 g Salt	- 4 g Mushroom Powder
- 4 g Dairy Free Cream Powder	
- 4 g Virgin Coconut Oil	

Method :

1. Put all the ingredients into the food processor
2. Blend all ingredients until smooth
3. Strain all mixture until no any remaining clumps of quinoa
4. Strain again with cheese cloth to smoothen the texture
5. Put inside the mold and cover it with plastic wrap
6. Steam at high heat, for 10 minutes
7. Cover then store inside the chiller



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

This product acts as a substitute for animal-based cheese with vegetable-based cheese. This product does not contain lactose-based allergens or allergens originating from nuts.

This product also uses quinoa and nutritional yeast to add extra protein. Quinoa is valued for its complete protein profile, containing all nine essential amino acids, making it a great plant-based protein source. This product is fortified with nutrients like vitamin B12 and calcium from rice milk to match the nutritional profile of dairy cheese.

This product mimics the taste and texture of dairy cheese. This product can be consumed by a vegan diet or lactose intolerant, providing a versatile option for cooking or snacking. The structure of this product is firm but creamy and spreadable. The color of this product ranges from white to ivory, derived from natural ingredients like quinoa and nutritional yeast.

This product combines the creamy base of rice milk with the nutty, slightly earthy flavor of quinoa. The taste of this product can be mild and slightly sweet from the rice milk, with a subtle hint of nuttiness and a bit of texture from the quinoa. The overall flavor is often creamy and smooth, making it suitable for various dishes where you would use cheese, such as sandwiches, salads, or on top of dishes like pizzas.

### TRIAL PROGRESS

In the first attempt at making the cheese, the product's texture is too grainy and not creamy. The rice solids are not filtered nor strained with cheesecloth, which results in the unwanted small chunks of quinoa in the product. In the next attempt, coconut oil and non-dairy cream powder are added to create the desired creamy and soft texture that has structural integrity. The mixture is then strained and smoothed with cheesecloth.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT




### TRIAL DOCUMENTATION





## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Alyssa Diansari  
NIM : 2274130010029

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Ryan Yeremia Iskandar, S.S. Date: 24 - 06 - 24	 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 24 - 06 - 24	 Name: Gilbert Yanuar Hadiwirawan, A.Md. Par. Date: 24 - 06 - 24



## 2. Approved Sensory



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

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 23 April 2024

**NAME** : Alyssa Diansari

**NIM** : 2274130010029

**PRODUCT** : THE UTILIZATION OF RICE MILK AS THE MAIN INGREDIENT OF VEGAN CHEESE

**ADVISOR** : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	5	4	5	23
Panelist 2	4	4	4	2	3	17
Panelist 3	4	4	2	3	3	16
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	5	4	4	21
Panelist 6	4	4	3	3	4	18
Panelist 7	4	4	4	4	4	20
Panelist 8	2	2	2	2	2	10
Panelist 9	4	4	3	2	3	16
Panelist 10	4	4	5	4	4	21
<b>TOTAL</b>	<b>39</b>	<b>38</b>	<b>37</b>	<b>32</b>	<b>36</b>	<b>182</b>

#### NOTES :

1. sedikit kurang asin, terasa hambar, lengket, dan aroma bawang saja
2. Taste langu
3. Teksturnya masih kurang menyerupai cheese hanya ini sudah sebelumnya
4. Ok
5. The one with the bread is way nicer than the one without.
6. Could add salt into the cheese
7. -
8. to slimy
9. Very bland
10. -





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CREATING ARTS, CULINARY, AND CREATIVITY ARTS

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

Name : Ayuza Diansari.....  
 Student Number : 2214130010029.....  
 Advisor : Kyra Yulenia Iskandar..

3. Consultation Form

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	20/03 2024	Product Consultation		
	20/03 24	Product Consultation		
	21/3 24	Product & Ingredient consultation		
	28/5-24	Recipe Consultation		
	16/6-24	Product Consultation		
	23/6-24	Recipe Approval		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	24/6-24	Title revision		
	28/6-24	Flow Chart Revision		
	16/7-24	Packaging Consultation		
	17/7-24	Chapter IV & V		
	17/7-24	Flow Chart Revision		
	17/7-24	Recipe		

#### 4. Systematic Process Documentation

