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APPENDIX



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : KENIKIR NORI SNACK
TITLE OF C&D : USE OF KENIKIR WITH A MIXTURE OF
MANGOSTEEN PEEL EXTRACT AS AN INGREDIENT
FOR CRISPY NORI SNACKS

Yield : 2-3 portion

Main Ingredients : 200 g Kenikir Leaves

Ingredients :

- 200 g kenikir leaves
- 120 g mangosteen peel
- 80 g water
- 4 g tapioca flour
- 2 g rice flour
- 2 g garlic powder
- 2 g salt
- 2 g sesame oil
- 50 g multi purposed seasoned flour
- 2 g baking powder



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Method :

1. Separate the kenikir leaves from the stems.
2. Separate the inner skin of the mangosteen from the fruit and the outer skin.
3. Puree the kenikir leaves and mangosteen peel using a blender separately using water so that it is easy to blend.
4. Strain the kenikir and mangosteen skin until the water is separated.
5. Mix kenikir with mangosteen peel extract water.
6. Add tapioca flour, rice flour, garlic powder, and salt and stir until well combined.
7. Preheat the oven to 100 degrees Celcius then line a baking sheet with aluminum foil, grease aluminum foil with sesame oil.
8. Pour the mixture into the pan then press until it is even and thin.
9. Oven at 100 degrees Celcius for 45 minutes then check, if it is not completely dry, you can add 10 minutes to 20 minutes until completely dry.
10. Remove the nori and wait until it cools, then remove it from the aluminum foil.
11. Mix multi purpose seasoned flour, baking powder, and water, stir evenly.
12. Dip the nori into the flour evenly and not too thickly, deep fry nori that has been coated in flour until golden brown.
13. The nori snack is ready to be served.

Product Description

"Nori Snack from Kenikir and Mangosteen Peel" is a combination that combines the delicious taste of nori with the health benefits of kenikir and mangosteen peel. These nori sheets are made from kenikir leaves which are rich in vitamins and minerals, accompanied by high antioxidant properties from mangosteen peel. And it presents nori with added benefits for healthy eyes, skin, and the immune system.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS (50 – 100 WORDS)

In making nori snacks from kenikir and mangosteen peel, the first attempt resulted in nori sheets that cracked and had an undesirable bitter taste like mangosteen peel. However, on the second try, even though the nori was still broken, the bitter taste was managed to be overcome by adding spices so that the bitter taste was covered. In the third experiment, the nori proved to be denser and mixed with the addition of tapioca flour and rice flour, but the texture was still not as desired. In the fourth experiment, the nori, whose texture was not yet suitable, was fried in flour to produce a crispier texture than before. Even so, the oven process requires a long time to ensure the nori is completely dry and fried to make it crispier at the right temperature before it is ready to be served.






CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Eunike Tjandra
NIM : 2274130010002

Advisor	1 st Examiner	2 nd Examiner
 Name: Elma Sulistiya, S.TP., M.Sc. Date: 5/6/2024	 Name: Yohanna Prasetio, A.Md. Par., S.Sn. Date: 5/6/2024	 Name: Ryan Yeremia Iskandar, S.S. Date: 5/6/2024



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 04 Juni 2024

NAME : Eunike Tjandra

NIM : 2274130010002

PRODUCT : USING KENIKIR AS A NORI INGREDIENT WITH A MIZTURE OF MANGOSTEEN PEEL EXTRACT

ADVISOR : Elma Sulistiya, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	4	4	5	4	20
Panelist 2	4	4	4	5	4	21
Panelist 3	4	4	4	5	4	21
Panelist 4	4	4	4	4	5	21
Panelist 5	4	4	4	5	4	21
Panelist 6	2	4	4	3	3	16
Panelist 7	5	5	5	5	5	25
Panelist 8	4	4	4	3	4	19
Panelist 9	4	5	5	5	5	24
Panelist 10	4	4	4	4	5	21
TOTAL	38	42	42	44	43	209

NOTES :

1. -
2. Good
3. Good job
4. Good
5. Enak, rasa sudah pas. namun kalau bisa minyak bisa di tiriskan lagi
6. Warna batter terlalu gelap, namun tidak sampai gosong. Taste mungkin bisa diperjelas, di tonjolkan ke mana. Apakah mau mengeluarkan rasa asli dari kenikir atau bagaimana
7. Sedikit berminyak. Kalau bisa dibuat lebih kering sebelum dipacking
8. rasanya enak, teksturnya renyah. overall sudah oke.
9. Enak cocok buat teman makan
10. -





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

OTTIMO
INTERNASIONAL
CULINARY ART GASTRONOMY MANAGEMENT

Name : Eunike Tiandra
Student Number : 2274190010002
Advisor : Elma Sulistyia, S.TP., M.Sc

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	18 / 03 24	Penentuan Produk, bahan baku	Eunike	Elma
2	26 / 3	Pemilihan bahan yang sesuai & pembuatannya	Elhanna	
3	27 / 3	kulit manggis & benir ditambah tepung tapioka.		Elma
4	12 / 4	Memastikan bahan yang digunakan		
5	28 / 05	konsep produk modifikasi resep		
6	2 / 6	konultasi produk resep yang dimodifikasi		

No	Date	Topic Consultation	Name/Signature	Advisor Signature
	5 / 6	Konkul proposal Bab 1-3		
	29 / 6	Revisi proposal Bab 1-3		
	11 / 7	Revisi proposal Bab 4&5		
	16 / 7	Revisi proposal Bab 1-3		













