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APPENDIX



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPES

Recipe Name : JELLYFISH POWDER
TITLE OF C&D : UTILIZATION OF JELLYFISH AS THE MAIN
INGREDIENT FOR MAKING BROTH POWDER
Yield : 1 portion
Main Ingredients : 300 g Jellyfish
Ingredients :

- 300 g Jellyfish	- 20 g Butter
- 20 g Lemongrass	- 5 g Curry Powder
- 15 g Ginger	- 2 g Garlic Powder
- 50 g Onion	- 2 g of Onion Powder
- 20 g Garlic	- 2 g of Salt
- 10 g Leek	- 2 g of White pepper
- 1 g Bay Leaves	
- 100 g Lime	

Method :

1. Rinse the Jellyfish, then soak them with cold water and lime juice for 15 minutes.
2. Heat the pot then add all the aromatics and jellyfish, bring to simmer for 2 minutes and strain them into bowl.
3. Heat the pan, add butter then saute the jellyfish, add some seasoning, curry powder, garlic powder, onion powder, and some water if necessary. Cook in low heat until the spices are absorbed.
4. Move to the oven and bake at 100 degrees Celcius for 2 hours. Then bland and shieve until it becomes a fine powder.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Jellyfish powder has a unique taste which is very suitable as an additional seasoning in cooking, coated with curry spices so that it adds additional flavor beyond savory. The purpose of using jellyfish as the main ingredient of this product is to create an innovative product. Jellyfish itself also has high nutrients, vitamins, and kalsium, and antioxidants.

TRIAL PROGRESS (50 – 100 WORDS)

The result obtained after conducting the first trial of the product “Jellyfish Powder” is that it already has a fine powder texture. However, there is still a lingering fishy smell in the final product, and the taste can still be adjusted further. Additionally, for 300g of jellyfish, only 10g of powder can be produced in the final result, as it turns out this ingredient has a very high water content, resulting in a significant shrinkage during cooking.

TRIAL DOCUMENTATION








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Nadya Metta Kangga

NIM : 2174130010066

Advisor	1 st Examiner	2 nd Examiner
 Name: Yohanna Prasctio, A.Md. Par., S.Sn Date: 28/3/2024	 Name: Novi Indah Permata Sari, S.T., M.Sc Date: 28/3/2024	 Name: Jessica Hartan, A.Md. Par. Date: 28/3/2024



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 April 2024

NAME : Nadya Metta Kangga

NIM : 2274130010066

PRODUCT : UTILIZATION OF JELLYFISH AS THE MAIN INGREDIENT FOR
MAKING BROTH POWDER

ADVISOR : Yohanna Prasetio, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	5	4	4	21
Panelist 3	5	5	5	4	4	23
Panelist 4	4	2	4	2	4	16
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	4	5	4	21
Panelist 8	5	5	5	5	5	25
Panelist 9	4	2	4	3	3	16
Panelist 10	4	3	4	4	3	18
TOTAL	42	37	43	39	39	200

NOTES :

1. Gurih dan asinnya pas
2. Everything looks okay
3. Nicely done
4. Smell a bit too fishy
5. All good, mungkin bisa diayak dg ukuran lebih kecil
6. Good
7. Oke
8. all good
9. Where's the jellyfish taste ?
10. Fried rice taste good but I'm not sure it's because of the jellyfish seasoning.
The stock powder on its own does not have a distinct flavor



Consultation Form



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PERKULIAHAN DAN KEMAHIRAN ANAKA ASIA SYARIAH

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Nadya Metta Kangga
 Student Number : 2274130010066
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No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	8/3/24	Konsultasi Produk	Nadya	Yohanna
2	18/3/24	Konsultasi Produk	Nadya	Jessica
3	24/3/2024	Konfirmasi Produk	Nadya	Yohanna
4	16/5/2024	Proposal Consultation	Nadya	Yohanna
5	24/5/2024	Proposal consultation	Yohanna	Yohanna
6	13/3	proposal consultation		Filias

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	15/4	proposal revision	Nadya	Filias
8.	2/8	proposal revision	Nadya	Filias
9.	3/8	proposal revision	Nadya	Filias
10.	3/8	proposal revision		Filias







