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APPENDIX

- Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : PUTRI SALJU MADE FROM EDAMAME FLOUR.
TITLE OF C&D : GLUTEN FREE PUTRI SALJU COOKIES FROM
EDAMAME FLOUR AS SOURCE OF PLANT BASED
PROTEIN
Yield : 630g (75g/portion)
Main Ingredients : 80gr Edamame Flour
Ingredients :

- 100g Wijsman Butter	- 1 Whole Egg
- 50g Blue Band	- 1,2g Baking Powder
- 1,2g Salt	- 1,2g Emplex
- 50g Icing Sugar	- 1,2g Vanili
- 25g Granulated Sugar	- 25g Milk Powder
- 80g Edamame Flour	- 75g Almond Powder
- 80g Tapioca Flour	
- 40g Brown Rice Flour	

Method :

1. Cream together the butter and sugar until mixture is light and fluffy
2. Incorporate a whole egg into the mixture, ensuring thorough mixing.
3. Add vanilla extract, baking powder, emplex, and a pinch of salt. Stir the mixture using a spatula until well combined.
4. Introduce powdered milk and ground almonds into the mixture, and continue stirring with a spatula until evenly distributed.
5. Gradually incorporate the flour into the mixture, stirring continuously with a spatula until a cohesive dough forms.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

6. Allow the dough to rest for 30 minutes, And then shape the dough into round shapes as desired.
7. Bake the cookies at 135° for approximately 1 and a half hours, or until they are fully cooked.
8. Once the cookies are baked and cooled, dust them with powdered dusting sugar as a final garnish.

Product Description

Putri Salju cookies gluten free is type of cookies that are made from edamame flour. In addition, utilization of tapioca, and brown rice flour also give significant impact to this product. Due to edamame flour as the main ingredient, this product has potential health products which are a source of plant based protein. The purpose of this product is to make gluten free cookies that can be enjoyed by everyone. The advantages of healthy cookies made from edamame flour are can lower cholesterol, Supports Heart Health, because The polyunsaturated fat content in edamame, such as omega-3 and omega-6 fatty acids, can help reduce LDL cholesterol (bad cholesterol) levels in the blood, thereby supporting heart health.

TRIAL PROGRESS (50 – 100 WORDS)

After substituting wheat flour with edamame flour, it can be concluded that the putri salju cookies dough becomes softer and slightly more challenging to shape. Furthermore, the incorporation of edamame flour imparts a greenish hue to the dough, attributable to its inherent coloration, and there is a distinct edamame aroma present in the dough. Upon baking and subsequent consumption, an aftertaste is perceptible unless mitigated by the application of sugar. Additionally, a distinctive texture is encountered during consumption.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT




TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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 Name: Novi Indah Permata Sari Date: 3 April 2024	 Name: Yohanna Prasetio Date: 3 Apr '24	 Name: Anthony Sucipto Date: 3 Apr '24

- Approved Sensory



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 05 April 2024
NAME : Victoria Ivanka Gunawan
NIM : 2274130010021
PRODUCT : GLUTEN FREE PUTRI SALJU COOKIES FROM EDAMAME FLOUR
 AS SOURCE OF PLAIN BASED PROTEIN
ADVISOR : Novi Indah Permata Sari, S.T., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	5	4	4	4	21
Panelist 2	4	4	5	5	5	23
Panelist 3	5	5	4	5	5	24
Panelist 4	5	5	5	5	5	25
Panelist 5	4	5	2	4	4	19
Panelist 6	4	4	3	4	4	19
Panelist 7	2	4	2	4	3	15
Panelist 8	5	5	4	5	5	24
Panelist 9	5	5	4	5	5	24
Panelist 10	2	4	4	4	4	18
TOTAL	40	46	37	45	44	212

NOTES :

1. Enak
2. rasa oke, tekstur oke.
3. sudah baik
4. Nice product!
5. A little bit overbaked, texture wise it's grainy and rough, where if you are making putri salju i would expect it to "melt" in the mouth a little bit easier
6. Nice
7. over bake rasa ok sight nya aja yg perlu ditingkatkan
8. Nice
9. A bit too crumbly and has a slight bitter aftertaste
10. Dari luar putih, tp dalamnya gosong 😊





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

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No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	7/5 2024	Produk		
2.	8/3 2024	Produk		
3.	9/3 2024	Produk		
4.	11/7 2024	Bab IV		
5.	15/7 2024	Label dan kemasan		
6.	16/7 2024	Bab IV, V & Abstract		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	17/7 2024	Formulasi & Report		
8.	17/7 2024	Bab II		
9.	5/9 2024	Revisi cover (
10.	6/9 2024	Revisi logo		
11.	6/9 2024	Revisi		
12.	6/9 2024	Revisi		

- Consultation Form

- Systematic Process Documentation



