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APPENDIX

1. Approval Recipe



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APPROVAL RECIPE

Recipe Name : Betel Leaf Jelly Drink
TITLE OF C&D : Utilization of Betel Leaf Extract in Jelly Ready to Drinks
Yield : 4 Portions/400 g
Main Ingredients : 20 g Betel Leaves
Ingredients :

- 20 g Betel Leaves
- 30 ml Lemon
- 500 ml Water
- 300 g Aloe Vera
- 30 g of Sugar
- 5 g Jelly Powder
- ½ tsp Salt

Method :

1. Cut the aloe vera into a smaller size, then add 250 ml of drinking water and ½ tsp salt. After that, stir and let it sit for about 10 minutes, then rinse with clean water.
2. Prepare a pan and pour enough water then add the aloe vera that has been washed clean into the pan. Then add 5 g of sugar.
3. Cook until it boils, then drain and store in a container.
4. Wash the betel leaves thoroughly. Then put it into the blender. Then blend until smooth and put into a tea bag.
5. Boil 275 ml of water to a temperature of 60 degrees Celsius. Then pour it into a glass and add a tea bag containing betel leaves. Wait for 10 minutes.
6. Clean the lemon, then cut it into 2. Remove the seeds from the lemon, then squeeze it and put it in a small glass
7. Then put the betel leaf water into the cooking pan until it boils then turn it off. Then add 5 grams of jelly powder and add 30 ml of lemon. Then stir until evenly mixed then put into a container. Wait until it cools.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

8. Prepare a pan, then add sugar and water 1:1. Cook over medium heat then stir until dissolved and turn off the heat.
9. Prepare a glass, add betel leaf jelly, aloe vera jelly and enough liquid sugar. Then it's ready to be served.

Product Description

I will make a jelly ready to drink which is made from betel leaf extract, and rich in benefits, which has lowering cholesterol content, one of the benefits is it good for smooth digestion, then more feminine to reduce menstrual pain, and improve digestion. The aim of producing this betel leaf jelly drink is an innovation of betel leaves product.

The main focus is to replace betel leaves or what people used to know as "nyirih", so they can still do "nyirih" in a more practical and easier way, but still have the same benefits.

TRIAL PROGRESS (50 – 100 WORDS)

When doing the first trial I experienced a small problem where my jelly drink did not match my wishes, where the betel leaf jelly drink had too much jelly powder in it so it became too set. Then after trying it by the 4 chefs, their comments generally said it was too set so it could not be sucked and it was too sweet. The rest is good because the taste and smell of betel leaves are still there.

TRIAL DOCUMENTATION








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Nicky Brassalie

NIM : 2274130010009

Advisor	1 st Examiner	2 nd Examiner
 Name: Anthony Sucipto, A. MD. Par. Date: 27/03/2024	 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 27/03/2024	 Name: Yohanna Prasetio, A.Md. Par. Date: 27/03/2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2024

NAME : Nicky Brassalie

NIM : 2274130010009

PRODUCT : UTILIZATION OF BETEL LEAF EXTRACT IN JELLY READY TO DRINKS

ADVISOR : Anthony Sucipto, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	3	3	3	3	16
Panelist 2	4	2	4	2	2	14
Panelist 3	5	4	4	2	4	19
Panelist 4	4	4	4	4	4	20
Panelist 5	4	3	3	4	4	18
Panelist 6	5	4	4	3	4	20
Panelist 7	4	4	4	3	3	18
Panelist 8	4	4	4	4	5	21
Panelist 9	4	3	3	4	4	18
Panelist 10	4	4	4	3	3	18
TOTAL	42	35	37	32	36	182

NOTES :

1. -
2. Diberi sensasi manis dr bahan lain supaya flavor sirih bisa dikurangi
3. mungkin perlu ditambahkan campuran buah atau nata de coco pada produk jellinya
4. Enak
5. Needs to be sweeter
6. rasa kurang manis, mungkin penyajiannya bisa jellinya d serut. sehingga ketika di minum bisa sekaligus dapat jelly dan airnya
7. Taste masih agak bland, bau overall masih agak terlalu dominan daun sirih, mungkin bisa ditambahkan aromatic lainnya agar bau sirihnya bisa agak samar
8. Untuk rasa lebih baik di buat manis untuk jelly sirih nya
9. -
10. agak kurang manis





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DIJINBAR ART GASTRONOMI BERKUALIFIKASI ART

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Nicky Broesdik.....
 Student Number : 22413001009.....
 Advisor : Ant hony Sucipto.....

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	20/03, 24	Product consvl - Permen down sirih		
	22/03' 24	Product consvl - Proses pembuatan & Cara utk preserve kandungan gizi		
	22/3 24	Product konsultasikan & prosesnya-		
		+ natural sweetener + lemon je- + abe vera		
	25/3 24	Konsul bab. 2		
	26/3 24	Konsul laporan + re cape		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	10/4 24	Consul Flow Chart		
	18/5 24	Consul bab 3 tentang method		
	26/5 24	Consul PPT Sidang		
	2/9 24	Consul Revisi laporan Setelah Sidang		

3. Consultation Form

4. Systematic Process Documentation

1) Ingredients of aloe vera in ready to drink jelly with extract betel leaf



2) Utensil of aloe vera in ready to drink jelly with extract betel leaf



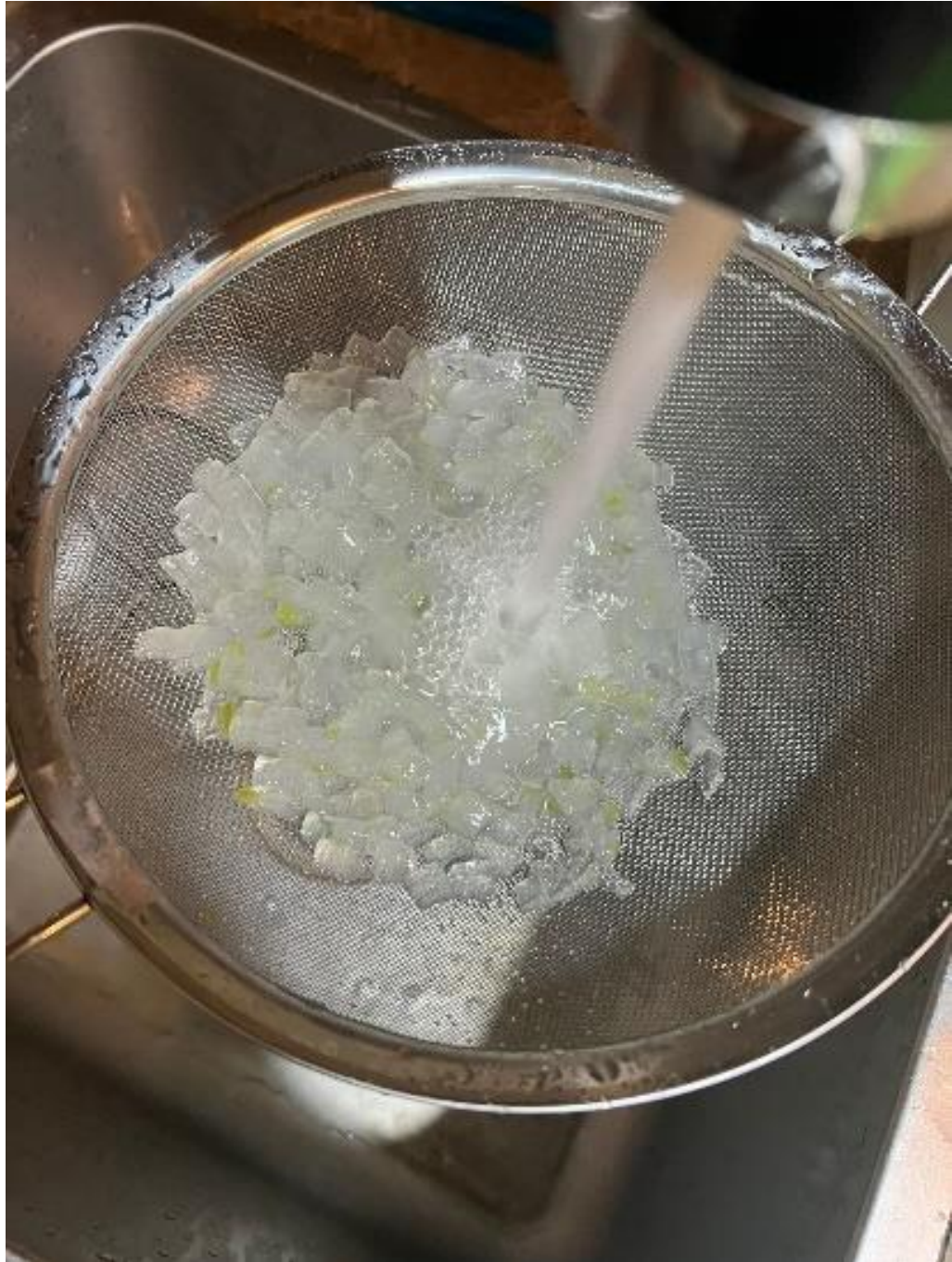
3) Cut the aloe vera



4) Boil the aloe vera



5) Wash the aloe vera



6) Store the aloe vera in a container



7) Put it the betel leaf into the blender



8) Boil 300 ml of water to a temperature of 60 degrees Celsius



9) Then pour it into a glass and use a strainer to filter the betel leaf extract



10) Add 5 grams of jelly powder

