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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Umami Oil
TITLE OF C&D : Utilization of Canola Oil and Tomatoes in Making Versatile Umami Oil
Yield : 1 Bottle (200gr)
Main Ingredients : 215 g Canola Oil
Ingredients :

- 40 g shiitake mushrooms, sliced
- 50 g red tomatoes, sliced
- 12 g garlic, crushed
- 40 g shallot, crushed
- 25 g onion, wedged
- 215 g canola oil
- 2 g salt

Method:

1. Slice 2 pieces of tomato with 5mm thickness.
2. Remove the tomato's core and seeds, and pat dry the tomatoes.
3. Sprinkle salt above the tomato's surface to draw water out, and set aside for 16 minutes.
4. Preheat the oven to 150°C for 15 minutes.
5. Wipe the fluid-absorbed salt, and set aside.
6. Slice shiitake mushroom with 4mm thickness, set aside.
7. Wedge half an onion, set aside.
8. Spread the prepared tomatoes, mushrooms, and onions onto a baking tray with baking paper underneath, then put into the oven for 15 minutes.
9. Crush the cloves of garlic and shallots.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

10. Prepare room temperature canola oil in a sauce pot, then put in cloves of garlic, shallots, onions, and tomatoes.
11. Turn on low heat and simmer the ingredients.
12. Wait until the oil temperature reaches 100°C and maintain the temperature. Stir occasionally.

Product Description

This product provides unique elements of umami from natural sources. Umami oil could be a versatile product in the culinary industry. This product can be used in cooking or be used as condiments in food consumption.

TRIAL PROGRESS

Duration of dehydrating tomatoes should be longer. This became evident when roasting the tomatoes, there was no sign of caramelization. When roasting the ingredients, the shiitake mushroom starts to brown first. This indicates that the mushrooms should be soaked in liquid before putting them in any kind of high-heat cooking environment. The yield of the trial shows that there are sediments and water-based liquid at the bottom of the container. This indicates that pressures are applied too much when straining the ingredients.




TRIAL DOCUMENTATION



Student Name : Alexander Kavin
NIM : 2274130010044



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Advisor	1 st Examiner	2 nd Examiner
 Name: Anthony Sucipto, A.Md. Par Date: 28/03/24	 Name: Elma Sulistiya, S.TP., M.Sc. Date: 28/03/24	 Name: Jessica Hartan, A.Md. Par. Date: 28/03/24

2. Approved Sensory



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CULINARY ARTS, CATERING, BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 April 2024
NAME : Alexander Kavin
NIM : 2274130010044
PRODUCT : UTILIZATION OF CANOLA OIL AND TOMATOES IN MAKING
 VERSATILE UMAMI
ADVISOR : Anthony Sucipto, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	3	3	18
Panelist 2	3	2	4	2	3	14
Panelist 3	4	4	4	2	4	18
Panelist 4	4	3	4	4	4	19
Panelist 5	4	4	4	4	4	20
Panelist 6	5	3	4	4	4	20
Panelist 7	5	5	5	5	5	25
Panelist 8	4	4	4	4	4	20
Panelist 9	4	3	3	2	3	15
Panelist 10	4	4	4	4	4	20
TOTAL	41	36	40	34	38	189

NOTES :

1. -
2. Ada bau langu
3. The taste is still a bit too thin, almost unable to trace the basic aroma
4. Needs more flavor
5. Enak, cukup umami tp sedikit manis
6. kurang terasa umami
7. Sudah baik
8. Oke sih tapi kentagnya jadi berminyak dan basah. Pertimbangkan lagi untuk aplikasi pada produk krn ada produk yg tidak enak kalau terlalu berminyak
9. Diperbaiki lagi aftertaste dan aroma nya
10. nice



3. Consultation Form



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TRADING AND ENTERPRISE CENTER 2017-2018

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	19/3 24	Product consultation • Umami oil		
2	15/3 24	Product consultation • Super green syrup • Using broccoli stem		
3	20/3 24	Product consultation • Umami oil • Super green Syrup		
4	20/3 24	Product Consultation • Umami Oil • Green Syrup		
5	20/3 24	Product Consultation • Super Green Syrup		
6	12/7 24	Introduction Revision		

Name : *Alexander Kevin*
 Student Number : *227 413 0010 044*
 Advisor : *Anthony Swepts*

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	12/7 24	Literature Review Revision		
8	16/7 24	Revision Check		
9	16/2 24	Revision Check Chapter 1-3		
10	16/2 24	Chapter 4 & 5 Revision		
11	16/7 24	Chapter 1-3 Revision		
12	16/7 24	Flow Chart Revision		



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

Name : *Amendia Kawan*
 Student Number : *221 415 001 0004*
 Advisor : *Anthony Sam Pim*

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
13	13/2/24	Chapter 1-5 Check		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature

4. Process Documentation

