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APPENDIX

1. Scan Resep Asli



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : High fiber jelly
TITLE OF C&D : UTILIZING PSYLLIUM HUSK AND
KONJAC AS HIGH-FIBER DETOX JELLY
Yield : 1-2 portion
Main Ingredients : 10gr Psyllium husk
Ingredients :
- 10 gr psyllium husk - 30 ml honey
- 10 gr chia seed - 200ml water
- 6 gr konjac powder - 10 gr black tea
- 60 ml lime juice

Method :

1. Put konjac powder in 100 ml of water and brew it with black tea
2. make it boil
3. blend the psyllium husk into powder
4. Cool the konjac liquid briefly to warm temperature then add the psyllium husk, honey, lime and chia seeds together
5. Stir well then put it in a funnel and put it in the jelly pouch
6. Put it in the chiller until cold, the high fiber jelly is ready to drink



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

In the examination of psyllium husk high-fiber jelly, an array of health benefits unfolds. The promotion of digestive health through soluble fiber aids digestion and sustains regular bowel

movements. Secondly, its abundant fiber content facilitates weight management by enhancing satiety and potentially reducing overall calorie intake. Additionally, stabilizing blood sugar levels proves advantageous for individuals with diabetes or those striving for blood sugar regulation. Furthermore, the incorporation of chia seeds enhances hydration by absorbing water, while the infusion of antioxidants from black tea, honey, and lime fortifies immune health and promotes skin vitality. Beyond merely supporting a healthy lifestyle, psyllium husk high-fiber jelly contributes to detoxifying the body by ensuring regular digestion and effectively eliminating toxins and waste. This proposal aims to highlight the multifaceted benefits of incorporating psyllium husk high-fiber jelly into dietary routines, emphasizing its potential to enhance overall health and well-being.

TRIAL PROGRESS (50 – 100 WORDS)

only try to make psyllium husk and honey lime in a glass, haven't tried with tea and chia seeds but later i'll try make it in the pouch so the jelly product can be bought anytime , texture was so slimmy , and its my purpose to make it as a jelly so people can eat without feel weird

TRIAL DOCUMENTATION

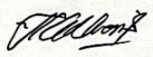

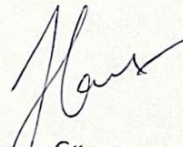
(product pictures)



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Elizabeth maudy
NIM : 2174130040004

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata Date: 27/8/2024	 Name: Yohanna P. Date: 28/3'24	 Name: Gilbert Date: 28/3'24

2. Scan Sensory Test



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CUISINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 16 April 2024
NAME : Elizabeth Maudy Wijayanto
NIM : 2274130010004
PRODUCT : UTILIZING PSYLLIUM HUSK AND KINJAC AS HIGH-FIBER DETOX JELLY
ADVISOR : Heni Adhianata, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	4	4	23
Panelist 2	2	4	4	1	3	14
Panelist 3	4	5	4	4	5	22
Panelist 4	4	5	4	4	4	21
Panelist 5	4	4	4	4	4	20
Panelist 6	2	4	4	2	2	14
Panelist 7	4	4	4	3	4	19
Panelist 8	4	5	4	4	4	21
Panelist 9	2	5	4	2	4	17
Panelist 10	4	4	4	4	4	20
TOTAL	35	45	41	32	38	191

NOTES :

1. Nice texture, nice smell. Just adjust the sweetness, add little bit more
2. Flavorwise it's bland
3. Teksture bisa lebih di tingkatkan lagi
4. Add more sweetness
5. Overall is good
6. Needs kore distinct flavor. The texture is ok.
7. Kurang manis
8. Sudah bagus
9. Wanginya enak
10. -



3. Scan Consultation Form

Name : Elizabeth Mandy Wiponda
 Student Number : 2174130040004
 Advisor : Ms. Has. Adhinda

No	Date	Topic Consultation	Name/Signature	Advisor Signature
6	7 Jun 2024	Konultasi mengenai poster July	[Signature]	[Signature]
7	7 Jun 2024	Konultasi mengenai Pameran hasil & Hektar	[Signature]	[Signature]
8	19 Agustus 2024	Konultasi mengenai bab 4 & 5	[Signature]	[Signature]
9	9 September 2024	Selesai silang ke 2, pembahasan revisi	[Signature]	[Signature]
10	10 September 2024	Selesai silang ke 2, pembahasan revisi	[Signature]	[Signature]

Academi Kuliner & Pastry
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 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	18 Maret 2024	Konultasi judul, ingredients dan manifest	[Signature]	[Signature]
2	22 Maret 2024	Konultasi produk manifest	[Signature]	[Signature]
3	20 Maret 2024	Konultasi produk, manifest	[Signature]	[Signature]
4	23 Maret 2024	memerahkan judul, produk, teknik	[Signature]	[Signature]
5	5 Juni 2024	Pengescan bab 1-3 dan konultasi Handout	[Signature]	[Signature]

4. Foto dokumentasi Product dan product





