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## APPENDIX

### 1. Approved recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPE

Recipe Name : NON-PEANUT SAUCE BLOCK  
TITLE OF C&D : UTILIZATION OF SUNFLOWER SEED AS A  
SUBSTITUTE INGREDIENT FOR PEANUT SAUCE  
Yield : 2 PORTION  
Main Ingredients : 100 GRAMS OF SUNFLOWER SEEDS  
Ingredients :

- 100 gr sunflower seeds
- 100 ml water
- 30 gr garlic
- 20 gr palm sugar
- 40 gr shallots
- 5 gr salt
- 50 gr curly red chillies
- 100 ml cooking oil

##### Method :

1. fry the sunflower seeds until golden and fragrant
2. use the same oil to fry the garlic shallots and red chillies.
3. blend the sunflower and spices until forms a rough paste
4. continue to cook until reduce and thickens
5. transfer to mold, and let set and dry in the dehydrator

##### Product Description

Sunflower seed sauce block is a peanut like-sauce that is made using sunflower as the main ingredient as the substitute of peanuts. This sauce is the perfect substitute for people with peanut allergies that want to enjoy various Indonesian dishes that include peanut sauce. Sunflower Seed has a nutty taste, especially by roasting or frying it, it creates a similar taste to peanuts in general. Sunflower seed also has a



## **CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

superior nutrition content in Vitamin C, Iron, Vitamin B6, and Magnesium compared to peanuts. this sauce block is a base for all types of sauce, just add the spices and seasoning to your needs. it is in a compact block form, for a easy use and convenient storing.

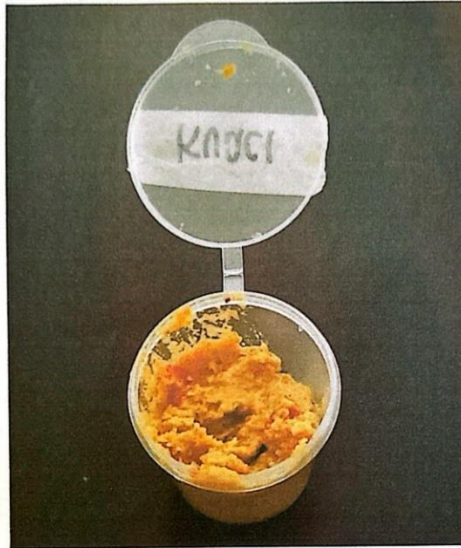
### **TRIAL PROGRESS**

The result obtained after conducting the first trial of the product "NON-PEANUT SAUCE BLOCK " was that the form of the product produced was not as desired, the sauce still needs to be dryer and thicker to become a block. The spices are present, not too strong or mild to have it as a base sauce. but the taste is nutty enough, and the texture is creamy and grainy enough to mimic peanut sauce.



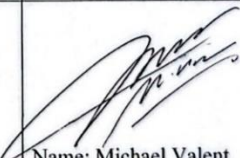
### **TRIAL DOCUMENTATION**



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Melissa Rebecca Vania  
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Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Gilbert Yanuar Hadiwirawan, A.Md. Par. Date: 27 maret 2024	 Name: Heni Adhianata, S,TP.,M.Sc. Date: 27 maret 2024	 Name: Michael Valent ,A.Md. Par. Date: 27 maret 2024

2. Approved sensory



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**CULINARY INNOVATION AND NEW  
 PRODUCT DEVELOPMENT  
 SENSORY TEST**

**DATE** : 22 April 2024  
**NAME** : Melissa Rebecca Vania  
**NIM** : 2274130010055  
**PRODUCT** : UTILIZATION OF SUNFLOWER SEED AS A SUBSTITUTE  
 INGREDIENT FOR PEANUT SAUCE  
**ADVISOR** : Gilbert Yanuar Hadiwirawan, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	3	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	5	5	5	5	5	25
Panelist 4	4	4	4	4	4	20
Panelist 5	4	2	4	2	4	16
Panelist 6	4	3	4	3	3	17
Panelist 7	4	4	4	2	3	17
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	4	4	20
Panelist 10	4	4	4	4	4	20
<b>TOTAL</b>	<b>42</b>	<b>37</b>	<b>41</b>	<b>36</b>	<b>39</b>	<b>195</b>

**NOTES** :

1. aromanya kurang enak
2. Nicely done!
3. all good
4. Rasa kuaci sudah dominan, cuman masih ada aftertaste langu. Overall is okay.
5. Flavor kacangnya sangat kuat, ada after taste pahit
6. Needs more flavor. Especially flavor from the toasted seed
7. Bisa di perbaiki di bagian rasa
8. Sudah oke
9. -
10. Nice







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 BAKERY

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

Name : Helissa Rebecca Vanja  
 Student Number : .....  
 Advisor : gilbert yanuar

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	27/5 2024	APPROVAL title	gilbert yanuar	
2	27/5 2024	- Title - Proses pembuatan	 Hevi	
3	27/5 2024	Approval signature recipe	Michael Vidant	
4	9/7 2024	shelf life	Michael Vidant	
5	9/7 2024	SUGGESTIONS	Michael Vidant	
6	10/7 2024	- cost <del>.....</del>		

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7	10/7 2024	- COST	Michael Vidant	
8	12/7 2024	- BAB 4		
9	12/7 2024	- BAB 5		
10	12/7 2024	nutrition		
11	12/7 2024	ABSTRACT	Michael Vidant	
12	12/7 2024	CONCLUSION	Michael Vidant	

3. Consultation form

Scanned with CamScanner

#### 4. Systematic Process Documentation

##### 1) Ingredients of Non-Peanut Sauce



##### 2) Frying the seeds



##### 3) Frying the aromatics





4) Grinding



5) Paste



6) drying

