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APPENDIX

1. Approved recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : PINEAPPLE KETCHUP
TITLE OF C&D : THE UTILIZING OF LACTOFERMENTED
PINEAPPELE OF TOMATO IN THE MAKING OF
TOMATO KECHUP
Yield : 250 ml
Main Ingredients : 200 gr PINEAPPLE
Ingredients :

- 135 g carrots
- 150 g beet
- 180 g onion
- 16 g garlic
- 200 g pineapple
- 180 g champignon mushroom
- 3 g ground cloves
- 3 g mustard
- 3 g ground allspice
- 1.5 g ground cinnamon
- 60 g sugar
- 6 g salt

Method :

1. First , cut pineapple , carrots , onion , then lactofermenting (3 days)
pineapple , carrots , onion and mushrooms.
2. After 3 days take out the lactofermented ingredients and wash it



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

3. next add all the ingredients and add chopped beet and minced garlic then blended together
4. Sautee the blended ingredients then add all the spices according to measurement (under 60°C for about 20 – 25 minutes)

Product Description

PINEAPPLE (lactofermented) , The substitute of tomato with pineapple can be as an alternative for those people who are dislike. This sauce is more healthier because it doesn't contain any food preservative and by lactofermenting the ingredients it produced good bacteria (lactobacillus bulgaricus) , vitamin C , high probiotics so this pineapple ketchup is more advanced than regular tomato ketchup. Pineapple also contains a lot of other nutrients such as high protein , vitamin A , vitamin K , zinc and others.

TRIAL PROGRESS (50 – 100 WORDS)

Start by Lactofermenting (for 3 days) pineapple , carrots , onion and mushroom , but the carrots and mushroom is moldy. Now starting all over again the process theof lactofement for all the ingredients , because even the pineapple and the onion is succeed fermenting, it can't stop fermenting. The process supposed to be fermented all in the same time so it can be cooked straight away.

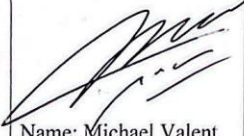

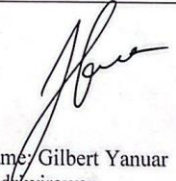


CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : michelle florensia
NIM : 2274130010039

Advisor	1 st Examiner	2 nd Examiner
 Name: Michael Valent Date: 28 - 03 - 2024	 Name: Novi Indah Permata Sari Date: 28 - 03 - 2024	 Name: Gilbert Yanuar Hadwirawan Date: 28 - 03 - 2024

2. Approved Sensory



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 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 02 Mei 2024

NAME : Michelle Florensia

NIM : 2274130010039

PRODUCT : THE UTILIZING OF LACTOFERMENTED PINEAPPELE OF TOMATO
 IN THE MAKING OF TOMATO KECHUP

ADVISOR : Michael Valent, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	3	4	4	19
Panelist 3	4	5	4	5	5	23
Panelist 4	4	5	4	5	5	23
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	3	4	4	19
Panelist 8	4	4	3	4	4	19
Panelist 9	5	5	4	5	5	24
Panelist 10	4	4	4	3	4	19
TOTAL	41	43	37	42	43	206

NOTES :

1. Enak
2. Sudah enak tapi Tekstur lebih dihalusin/disaring biar lebih lembut
3. Lebih cocok disebut bbq sauce, karena lebih mirip rasa bbq
4. Untuk texture bisa lebih di tingkatkan lagi, untuk keseluruhan sudah pas
5. -
6. Good
7. -
8. ok cuma kalau texturennya agak grainy krng halus
9. Saosnya pas, rasa asam manis, mungkin kalau kentangnya masih hangat ini menu yang enak
10. -





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 NEW PRODUCT DEVELOPMENT

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 Advisor : Chef Michael V

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	18/3 24	Perubahan ide Judul Konsul 'de Judul - harga kemasan Judul - harga kemasan	Gilbor	
	19/3 24	Konsul de proposal Judul		
	1/5 24	Konsul isi proposal		
	7/5 24	Konsul isi proposal		
	16/5 24	Revisi Flowchart		
	29/5 24	Revisi proposal		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
2	10/1 2024	Konsul pendahuluan Kese		
	20/7 2024	Konsul packaging		
	24/1 2024	Konsul de harga produk		
	30/9 2024	Revisi format		
	14/8 2024	Revisi format		

3. Consultation form

4. Systematic Process Documentation

1.) lactoferment the vegetable

