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APPENDIX

1. Approved Recipe

APPROVAL RECIPE	
Recipe Name	:ROSELLA AND ANDALIMAN HARD CANDY
TITLE OF C&D	: UTILIZATION OF ROSELLA AND ANDALIMAN AS THE MAKING FOR HERBAL JELLY CANDY
Yield	: 30 pcs (3 pcs per serving)
Main Ingredients	: rosella and andaliman
Ingredients	:
• 150 gram of sugar	• 19.5 gram of rosella
• 390 gram of water	• 19.5 gram of andaliman
• 30 gram of gelatin	• 12 gram for corn starch
• 3.75 gram of oil	
• 12 gram of powdered sugar	

Method :

- Measure all of the ingredients.
- Blend andaliman with water.
- Strain the mixture to separate the pulp from the liquid.
- Grind the rosella flowers with blender.
- Brew the roselle flowers and andaliman extraction at 70-80°C for 15 minutes.
- Strain the tea.
- Grease the mold with oil.
- In a saucepan, combine the rosella and andaliman tea and sugar.
- Bloom gelatin powder with 30 gr cold rosella and andaliman tea.
- Cook the mixture until sugar dissolve and reach 100°C.
- Meanwhile in another bowl, bain marie bloomed gelatin until it melts.
- Remove from the heat, add melted gelatin, mix well until there is no lumps.
- Carefully pour the mixture onto the silicone mold.
- Allow the candy to cool at room temperature for 1 hour.
- Cool the candy in the refrigerator at 5°C for 24 hours and then placed at room temperature for 1 hour.
- Dehydrate the candy with dehydrator at 50°C for 48 hours.
- Dust the candy with corn starch and powdered sugar to prevent sticking.

- Store the candy in an airtight container at room temperature.

Product Description

Andaliman is a special spice from the author hometown, Medan. It also known for its citrusy and mildly peppery flavor. When used in making hard candy, it adds a refreshing and exotic taste, giving the candy authenticity and local appeal. Rosella, on the other hand, is a plant known for its tart flavor and vibrant color, the author loved for its versatility and health benefits. Combining andaliman and rosella creates a hard candy with a unique flavor that surpasses store-bought options. Made from natural ingredients, it's a healthier choice compared to candies with artificial additives. The blend of andaliman and rosella creates a delicious taste experience that stands out, making it the author's preferred choice for its natural and flavorful qualities.

Incorporating these natural ingredients not only enhances the candy's flavor profile but also provides potential health benefits. Andaliman is rich in antioxidants and may possess anti-inflammatory properties, while rosella is abundant in vitamin C and other essential nutrients. By infusing the candy with these nutritious ingredients, it becomes a healthier alternative to store-bought candies laden with artificial additives and preservatives. Moreover, the use of andaliman and rosella adds authenticity and cultural significance to the candy, reflecting the culinary heritage of their respective regions.

The author wants to make jelly candy to address the suboptimal nutritional content typically found in conventional jelly candies on the market. By incorporating natural ingredients like rosella and andaliman, the author aims to create a healthier alternative that not only appeals to children but also offers enhanced nutritional benefits. Rosella and andaliman provide additional antioxidants, nutrients, and natural flavors, which can improve the health benefits of the candy while reducing the reliance on artificial additives. This approach also aligns with the broader goal of promoting healthier snacking options for children and the general population.

TRIAL PROGRESS (50 – 100 WORDS)

The trial began with selecting rosella and andaliman for their nutritional benefits and unique flavors. Various jelly candy formulations were developed, adjusting sugar content to maintain sweetness while enhancing healthiness. Multiple batches were tested, with sensory evaluations guiding adjustments. Dehydration trials at 50°C for 12, 24, and 48 hours were conducted, with the 48-hour process yielding the most stable and chewy product. Final optimization focused on balancing flavor, texture, and nutritional content, resulting in a healthier candy alternative that aligns with the study's objectives.

TRIAL DOCUMENTATION








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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 Name: Arya Putra Sundjaja Date: 27 Maret 2024	 Name: Heni Adhianata Date: 27 Maret 2024	 Name: Gilbert Yanuar Hadiwirawan Date: 27 Maret 2024

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 19 April 2024

NAME : Marjorie Praqueita Butar Butar

NIM : 2274130010051

PRODUCT : UTILIZATION OF ROSELLA AND ANDALIMAN AS THE MAKING FOR HIGH ANTIOXIDANT NATURAL HARD CANDY

ADVISOR : Arya Putra Sundjaja, S.E.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	3	2	4	5	19
Panelist 2	4	4	2	4	4	18
Panelist 3	5	5	4	5	5	24
Panelist 4	5	5	5	5	5	25
Panelist 5	4	4	1	4	3	16
Panelist 6	5	5	5	5	5	25
Panelist 7	4	4	4	4	4	20
Panelist 8	5	5	5	5	5	25
Panelist 9	4	4	1	3	3	15
Panelist 10	4	4	4	4	4	20
TOTAL	45	43	33	43	43	207

NOTES :

1. rosellanya kurang terasa dan sizenya terlalu besar
2. Ukuran terlalu besar, dan terlalu keras permennya
3. Okelah rasanya enak
4. Very good
5. i know it's hard candy, but it's too hard
6. Nicely done
7. taste spt permen jahe
8. Good
9. It's a hard candy but way too hard to bite into. Can't taste the rosella and the andaliman
10. -





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : *Marjorie Tranggita*
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No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	22/5-24	Product Consultation	<i>[Signature]</i>	<i>[Signature]</i> Arya
2.	25/5-24	Product Consultation	<i>[Signature]</i>	<i>[Signature]</i> Arya
3.	27/5-24	Product Consultation	<i>[Signature]</i>	<i>[Signature]</i> Arya
4.	16/9-24	Product Consultation	<i>[Signature]</i>	<i>[Signature]</i>
5.	17/7-24	Product Consultation	<i>[Signature]</i>	<i>[Signature]</i>
6.		Product Consultation	<i>[Signature]</i>	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.		Report Consultation	<i>[Signature]</i>	<i>[Signature]</i>
8.		Report revision	<i>[Signature]</i>	<i>[Signature]</i>
9.		Report Consultation	<i>[Signature]</i>	<i>[Signature]</i>
10.		Report revision	<i>[Signature]</i>	<i>[Signature]</i>
11.		Proposal Consultation and revision	<i>[Signature]</i>	<i>[Signature]</i>

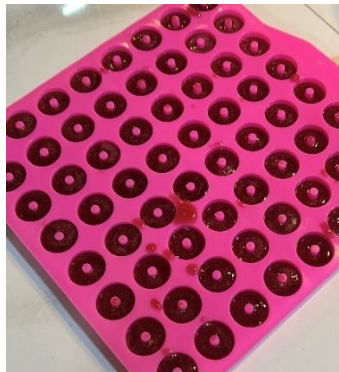
3. Consultation Form

4. Systematic Process Documentation

- 1) Making the candy mixture



- 2) Cooling and drying the candy



- 3) Dusting the candy



- 4) Product result

