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APPENDIX

1. Approval Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Vegetarian Serundeng
TITLE OF C&D : Utilization of young jackfruit and sweet potato in vegetarian serundeng
Main Ingredients : 250 g Young Jackfruit and 150 g sweet potato
Ingredients :

- 250 g Young Jackfruit
- 150 g Sweet Potato
- 20 g grated Coconut
- 15 g Garlic
- 15 g Shallot
- 5 g Ginger
- 5 g Turmeric
- 5 g Galangal
- 10 g Candlenut
- 10 g Red Chili
- 50 g brown sugar
- 3 g lime leaf
- 3 g Bay leaf
- 4 g lemongrass
- 4 g Salt

Method:

1. Puree shallot, garlic, turmeric, ginger, galangal, red chili and brown sugar until smooth.
2. Shredded young jackfruit until chunky



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

3. Cut the sweet potato into tiny piece and continue shredded in the chopper until chunky
4. Roast the blended spices and add bay leaf, and lime leaf.
5. Add the young jackfruit and sweet potato into the spices then give a little bit of salt and grated coconut.
6. Stir the serundeng using low heat until it turns golden brown.

Product Description

Young Jackfruit and sweet potato offer a range of potential health benefits in vitamins and antioxidants. Young Jackfruit is known to be rich in vitamin C proteins, and minerals that can help protect the skin from sun damage, fight aging, and prevent from cancer. On the other hand, sweet potatoes are rich in vitamins A and C, which help maintain good vision, a healthy immune system, and normal blood pressure and heart function. Sweet potato is also high in fibre which can help improve digestion. So, both young jackfruit and sweet potato are good sources of making serundeng vegetarian with high vitamins and antioxidants. Serundeng is a common food from Indonesia that can be found everywhere. Serundeng is often used for topping like fried chicken, rice, fried egg, and many more. Serundeng can be eaten for everybody from old age to younger age, because it was easy to consume and did not need to be cooked.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

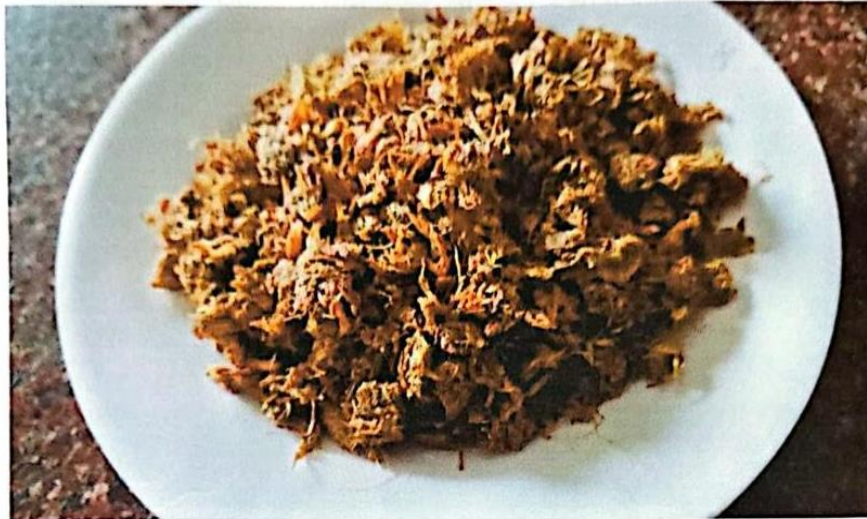
TRIAL PROGRESS

In the first trial of making serundeng from young jackfruit and sweet potato, they were boiled with water mixed with spices until they absorbed the flavor and then fried with oil. However, the result was mushy and did not last long. In the second trial, young jackfruit was steamed and sweet potato shredded without steamed, then continued sautéed with spices until the flavour was absorbed. The result is similar to serundeng but did not last long. In the final trial, young jackfruit and sweet potato were shredded without steam, and the spices were sautéed first before adding the shredded vegetables and grated coconut. Then stir fried for about 30-40 minutes or until the flavour was absorbed and into a chocolate like color. In this final trial the texture and taste was similar to serundeng and it lasted longer.






CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Grace Muastika Sutanto
NIM : 2174130010010

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata, S,TP.,M.Sc. Date:27 maret 2024	 Name: Anthony Sucipto, A.Md. Par.. Date: 27 maret 2024	 Name: Ryan Yeremia Iskandar, S.S. Date:27 maret 2024

2. Approved Sensor



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OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 17 April 2024

NAME : Grace Mustika Sutanto

NIM : 2274130010010

PRODUCT : UTILIZATION OF YOUNG JACKFRUIT AND SWEET POTATO IN
 VEGETARIAN SERUNDENG

ADVISOR : Heni Adhianata, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	5	5	25
Panelist 2	4	4	3	3	3	17
Panelist 3	4	4	4	5	4	21
Panelist 4	5	5	5	5	5	25
Panelist 5	5	4	4	5	4	22
Panelist 6	4	3	4	4	3	18
Panelist 7	5	5	5	5	5	25
Panelist 8	5	5	5	5	5	25
Panelist 9	5	4	4	5	4	22
Panelist 10	4	3	4	4	3	18
TOTAL	46	42	43	46	41	218

NOTES :

1. Sudah baik
2. Sudah Oke
3. Bukannya serundeng biasa sudah vegan? Kenapa judulnya masih serundeng
vegan? Mungkin judulnya bisa diganti, overall produk sudah oke
4. -
5. A bit hard, but still acceptable
6. Isn't serundeng already vegetarian?
7. Good job
8. nice product
9. -
10. baik





Name : *Gracia Musika Sibartha*
 Student Number : *3239130010*
 Advisor : *Hevi Adhisonka S.T.P.,M.Sc.*

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	4, April 2024	Isi poster → penambahan spacing + penambahan nuar gris	Hevi <i>Hevi</i>	<i>Hevi</i>
	8-3 '24	Isi produk Furniture kayu		<i>Hevi</i>
	25, Maret 2024	Bahan produk + method	<i>Hevi</i>	
	22/ 3 2024	Bahan produk + Method	Hevi <i>Hevi</i>	<i>Hevi</i>
	3,5 '24	Konsultasi Sensor	<i>Hevi</i>	
	29/ 4 2024	Chapter 1	<i>Hevi</i>	<i>Hevi</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	6/5 2024	Chapter 1 dan II	Hevi/ <i>Hevi</i>	<i>Hevi</i>
	14/5 2024	Konsultasi Pretest Bab 1-3	Hevi/ <i>Hevi</i>	<i>Hevi</i>
	16/5 2024	Konsultasi Pretest Bab 1-3	<i>Hevi</i>	<i>Hevi</i>
	19/6 2024	Chapter 4 Warna, texture, pemasak	Hevi/ <i>Hevi</i>	<i>Hevi</i>
	19/6 2024	Revisi packaging	<i>Hevi</i>	
	21/6 2024	Perbaikan label nutrisi Packaging	<i>Hevi</i>	

3. Consultation Form



Akademi Kuliner & Pariwisata
OTTIMO
 INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : *Grace, Pusyika, Salsabila*
 Student Number : *2214130010*
 Advisor : *Henri Adhikantoko S., T.P., M.Sc.*

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	26/6 2024	Konsultasi Proposal	<i>[Signature]</i>	
	26/6 2024	Konsultasi Proposal	<i>[Signature]</i>	
	28/6 2024	Tabel Matriks	<i>Henri Adhikantoko</i>	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature

4. Systematic Process Documentation

1) Ingredients of Crispy *Serundeng*



2) Chopped and ground the spices



3) Fried the sweet potato



4) Roast the spice, young jackfruit, and grated coconut



5) Laboratory Result



No : 17.1/F-PP
Revisi 0

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Total Calories	Kcal/100 g	481.75	481.80	-	Calculation
2	Calorie From Fat	Kcal/100 g	219.51	219.96	-	Calculation
3	Ash Content	%	5.70	5.78	-	SNI 01-2891-1992 point 6.1
4	Moisture Content	%	4.35	4.32	-	SNI 01-2891-1992 point 5.1
5	Carbohydrate (By Difference)	%	56.96	56.95	-	11-3-3/MU (Perhitungan)
6	Total Fat	%	24.39	24.44	-	11-3-2/MU (Weibull)
7	Protein Content	%	8.60	8.51	-	11-3-1/MU (Titrimetri)
8	Total Sugar	%	27.82	27.41	-	11-3-8/MU (Luff Schoorl)
9	Sodium (Na)	mg / 100 g	1369.95	1371.55	-	11-2-1/MU (ICP-OES)
10	Iron (Fe)	mg / 100 g	2.46	2.53	-	11-2-1/MU (ICP-OES)
11	Calcium (Ca)	mg / 100 g	156.01	156.64	-	11-2-1/MU (ICP-OES)
12	Dietary Fiber	%	27.03	27.05	-	11-3-46/MU

Surabaya, June 04, 2024
PT. Saraswanti Indo Genetech Surabaya



Bari Noor Rahman, S.Si
Manager Asisstant Laboratory

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Result Of Analysis | Page 2 of 2
The results of these tests relate only to the sample(s) submitted.
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