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APPENDIX

- Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPES

Recipe Name : Pine milk pudding with mashed Banana
TITLE OF C&D : Utilization of pine nuts milk as substitution of dairy milk
In pudding with mashed Banana
Yield : 1-2 portion
Main Ingredients : 100 g Pine nuts
Ingredients :

- 100 g pine nuts
- 100 g Banana
- 1 g stevia
- 2 g vanilla essence
- 200 ml water for Soaking pine nuts
- 200 ml water for pine nuts milk
- 200 ml Water
- 16 g Agar agar powder
- 5 g Nutrijell

Method :




1. Wash the pine nuts until clean
2. Strain pine nuts
3. Soak pine nuts for 8 hours
4. Strain the soaked pine nuts then put them in a blender
5. Add 200 ml water then blend the pine nuts until smooth
6. Strain the pine nuts using a tea filter cloth
7. Put the pine nut milk into the blender then add 2 g. of vanilla
8. blend until smooth
9. cut the banana into small pieces
10. mash the banana until soft



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Adinda nayyara putri fadya
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Advisor	1 st Examiner	2 nd Examiner
 Name: Ryan yermia iskandar Date: 18 april 2024	 Name: Anthony sucipto Date: 18 april 2024	 Name: Novi indah , Msc Date: 18 april 2024

- Approved Sensory



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

DATE : 06 Mei 2024

NAME : Adinda Nayyara Putri Fadya

NIM : 2274130010032

PRODUCT : UTILIZATION OF PINE NUTS MILK AS SUBSTITUTION OF DAIRY MILK IN PUDDING WITH MASHED BANANA

ADVISOR : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	4	4	3	4	4	19
Panelist 4	4	4	4	3	3	18
Panelist 5	4	4	2	1	2	13
Panelist 6	4	4	4	4	4	20
Panelist 7	2	3	2	3	3	13
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	3	3	18
Panelist 10	4	4	4	4	4	20
TOTAL	38	39	35	34	35	181

NOTES :

1. sudah lebih baik dari sebelumnya, untuk pudding sdah oke, tidak pahit, hanya saja taburan kuningnya mungkin bisa di hilangkan karena pahit Sudah lebih baik dr sebelumnya
2. Sudah lebih baik dr sebelumnya
3. -
4. Lemon zest cukup membantu untuk taste. Mungkin pine nuts nya bisa di olah lebih agar taste nya lebih mild.
5. Ada bau amis saat dimakan dan texture nya keras untuk ukuran pudding
6. Good
7. taste ok texture agak aneh
8. -
9. -
10. sudah lebih baik dari sebelumnya





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

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No	Date	Topic Consultation	Name/Signature	Advisor/Signature
1.	9-1-2024	Product confiteries		
2.	6-3/24	Product Consultation		
3.	8-3-24	Product Consultation		
4.	12/3/24	Product consultation, logo, bottle with label, Cat profile & food product development		
5.	21/3/24	Product Development		
6.	1/4/24	Product development, writing, photo, & submission date form, banner, video : short video & video : long video & video : short video & video : long video		

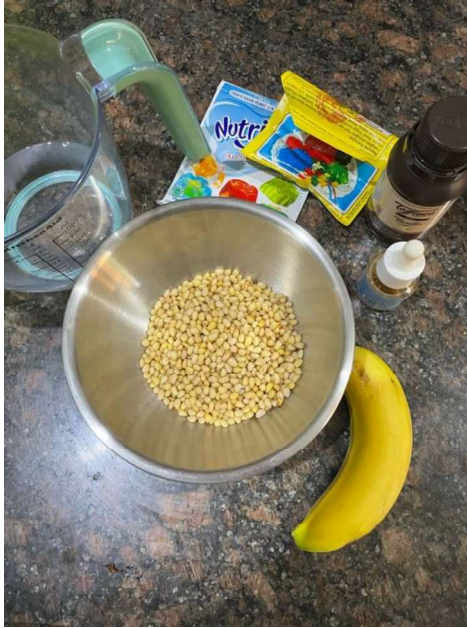
No	Date	Topic Consultation	Name/Signature	Advisor/Signature
7.	13/4/24	trial product		
8.	21/4/24	trial product		
9.	5/4/24	trial product		
10.	9/4/24	trial product		
11.	3/4/24	trial product		
12.	16/4/24	trial product		

CS Scanner With CamScanner

- Consultation Form

- Systematic Process of Documentation

1. Ingredients Of Pine nut milk pudding



2. Clean pine nut & strain



3. Soak Pine nut 8 hour , add water



4. Blend pine nut,add water



5. Strain pine nut milk, Boil Pine nut milk & Add vanilla



6. Add Agar Agar powder, Nutrijell, Pine nut milk, water, Mashed banana



7. Cooling pine nut milk pudding

