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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Mushroom Floss with Fish Bones
TITLE OF C&D : UTILIZATION OF KING OYSTER MUSHROOM
FISH BONES AND FINS AS MEAT REPLACEMENT IN MEAT FLOSS
PRODUCT
Yield : 1-2 portion
Main Ingredients : 300 g King Oyster Mushroom
25 g Fish bones and fins

Ingredients

Mushroom Floss

- | | |
|------------------------------|-------------------------|
| - 300 g king oyster mushroom | - 4 g turmeric |
| - 10 g red chillies | - 2 g coriander seeds |
| - 2 g lime leaf | - 16 g garlic |
| - 30 g shallots | - 14 g coconut milk |
| - 4 g salt | - 4 g mushroom powder |
| - 4 g msg | - 25 g fish bone powder |
| - 75ml vegetable oil | - 40 ml water |
| - 16 g sugar | |

Method:

Fish Bone powder

1. Boil the fish bones and fins for 10 minutes, take it out and pat dry with paper towel
2. Dehydrate the fish bones in a 100°C oven for 3.5 hours
3. Blend the dehydrated fish bone until it becomes powder
4. Sieve the powder



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Mushroom floss

1. Cut the top of the mushrooms and discard. Shred the mushroom using a fork
2. Blend together the spices except the coconut milk in a blender
3. Sautee the spice paste with a little bit of vegetable oil and add the coconut milk that has been diluted with water
4. Add the shredded mushroom and cook until all the water evaporates, set aside
5. After the mushroom has cooled down, shallow fry the mushroom until crispy, set aside (put the fried mushroom on a paper towel to absorb excess oil)
6. Mix the fish bone powder and sugar, add the fried mushroom back into the pan and toss with the bone powder and sugar until it is all coated.

Product Description

Mushroom floss with fish bones are made with king oyster mushroom and gourami fish bones and fins. The floss has a savoury, salty, sweet, and a little bit spicy taste. The floss also has a crunchy texture, fragrant aroma and have the color of floss in general. The fish bones also contain nutrients such as calcium phosphate, carbonates, fluorides, hydroxides, and citrates. The fish bones tissue also contains nutrients such as magnesium, sodium, potassium cations, bicarbonates, chlorides, phosphates, sulfates, iodine, calcium, and iron. The aim of this product is to reduce waste that is caused by fish bones and fins.

TRIAL PROGRESS (50 – 100 WORDS)

First trial the result was not good enough because the colour and texture of the product it did not look like and the shape of meat floss, as it was a bit too salty, lack of sweetness, too oily and smell fishy.




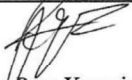

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Meiliani Amaya Garendi

NIM : 2374130010023

Advisor	1 st Examiner	2 nd Examiner
 Name: Novi Indah Permata Sari, ST., M.Sc Date: 28 March 2024	 Name: Ryan Yeremia Iskandar, S.S. Date: 28 March 2024	 Name: Jessica Hartan, A.Md. Par. Date: 28 March 2024

2. Approved Sensory



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OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 April 2024

NAME : Meiliani Amaya Garendi

NIM : 2274130010023

PRODUCT : UTILIZATION OF KING OYSTER MUSHROOM FISH BONES AND FINS AS MEAT REPLACEMENT IN MEAT FLOSS PRODUCT

ADVISOR : Novi Indah Permata Sari, S.T., M.Sc.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	5	4	21
Panelist 2	5	5	4	4	4	22
Panelist 3	4	4	2	4	4	18
Panelist 4	4	5	1	4	3	17
Panelist 5	4	4	2	4	3	17
Panelist 6	5	5	5	5	5	25
Panelist 7	4	5	5	5	5	24
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	5	4	21
Panelist 10	4	4	2	4	4	18
TOTAL	42	44	33	44	40	203

NOTES :

1. -
2. Sudah bagus, cuman ada bbrp bagian tulang ikan masih agak keras ya bbrp digit
3. Tekstur lemes dan kurang seragam
4. The fish bone is too hard
5. Ad tekstur yang sangat keras.
6. all good
7. Ditingkatkan untuk penampilannya
8. Enak tp gulanya manisnya kurang merata
9. Good but there are some bones still left and very harsh
10. wish i could taste more "fish" on the seasoning. Other than adding just fish bone, maybe add hon dashi for a little more "fishy" flavor



3. Consultation Form



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INDONESIA

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Melissa Aisyah Givarendi

Student Number : 2271130010223

Advisor : M. Novri

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1.	19/3 2024	Idea of Product		
2.	19/3 2024	Product Ideas Consultation		
3.	20/3 2024	Product Ideas Consultation		
4.	21/6 2024	Proposal Consultation		
5.	28/6 2024	Flowchart Consultation		
6.	15/6 2024	Revision Consultation		
7.	31/6 2024	Product Consultation		
8.	4/7 2024	Product Consultation		
9.	1/10 2024	Revision Consultation		
10.	1/10 2024	Revision Consultation		

4. Systematic Process Documentation

1. Mushroom Floss Raw Ingredient



2. Braising the Mushroom



3. Frying the Mushroom



4. Final Product

