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# APPENDIX

## 1. Approved Recipes



### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

#### APPROVAL RECIPEE

Recipe Name : KALDU KODOK  
TITLE OF C&D : UTILIZATION OF FROGS MEAT TO MAKE  
POWDERED STOCK WITH ADDED EGG SHELLS  
POWDER  
Yield : 100 gr / 20 PORTION  
Main Ingredients : 500 GR FROGS MEAT  
Ingredients :

#### Ground spices:

- |                           |                             |
|---------------------------|-----------------------------|
| - 500 gr Frogs meat       | - 40 gr Leeks               |
| - 30 gr Garlic            | - 3 gr Pala Powder          |
| - 30 gr Shallots          | - 3 gr five spice seasoning |
| - 3 gr Black Peper Cloves | - 2 gr Salt                 |
| - 3 gr White Peper Cloves | - 0.3 gr egg shells powder  |
| - 70 gr Onion             |                             |

#### Method:

1. Sepatare the frog meat and bones then set both aside.
2. Blend all the meat with the ingredients and with 100 ml of water until it's smooth
3. Pan fry the frog meat mix until dry
4. Then dehydrate the mix into an oven or a dehydrator for 5 hours in 80C
5. Blend all the dry mix until it's smooth.
6. Strain it until smooth



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Additionally, frog meat is a nutritious choice, rich in protein, vitamins, and minerals, making it an excellent option for those seeking a balanced and wholesome diet.

### TRIAL PROGRESS (50 – 100 WORDS)

The result obtained after conducting the first trial of the product “Bubuk Kaldu Kodok” were that I put in a lot of Monosodium glutamate but the taste and texture is good, because all of the spices and ingredients combines well and leave no residue. There is no problem when doing the first recipe.

### TRIAL DOCUMENTATION

(product pictures)





## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

Introducing Bubuk Kaldu Kodok - a premium powdered frog broth infused with a blend of carefully selected herbs and spices to elevate the culinary creations to new heights. Crafted with the finest ingredients, each component is thoughtfully combined to deliver a rich and flavorful broth that will tantalize your taste buds.

The bubuk kaldu kodok starts with 500 grams of succulent frog meat, sourced for its tender texture and delicate flavor profile. This is complemented by a harmonious mix of aromatics, including 40 grams of leeks, 30 grams of garlic, and 30 grams of shallots, all finely chopped to ensure optimal infusion of flavors.

To enhance the depth of taste, the product incorporates a blend of spices, including 3 grams of pala powder, 3 grams of five-spice seasoning, 3 grams of black pepper cloves, and 3 grams of white pepper cloves. These spices add layers of complexity, creating a truly unforgettable broth.

But what truly sets The Bubuk Kaldu Kodok apart is the incorporation of 0.3 grams of eggshell powder, added specifically for its remarkable calcium-boosting properties. This subtle addition not only enhances the nutritional profile of the broth but also contributes to bone health, making it an ideal choice for those seeking a wholesome and nourishing culinary experience.

To balance the flavors, it needs 2 grams of salt and 70 grams of onions, adding a touch of sweetness to the mix. The result is a versatile powdered broth that can be used in a variety of dishes, from soups and stews to sauces and marinades.




The aim for using frog meat in Bubuk Kaldu Kodok is to introduce a unique and flavourful protein source that adds depth and complexity to the powdered broth. Frog meat offers a delicate taste that enhances the overall culinary experience.



**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Paskalis Melvern Theodore

NIM : 2274130010035

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Ryan Yerima Iskandar. Date: 27 maret 2024	 Name: Heni Adhianata, S,TP.,M.Sc. Date: 27 maret 2024	 Name: Novi Indah, S.TP., M.Sc Date: 27 maret 2024

2. 2. Approved sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

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

**DATE** : 17 Mei 2024

**NAME** : Paskalis Melvern Theodore

**NIM** : 2274130010035

**PRODUCT** : UTILIZATION OF FROGS MEAT TO MAKE POWDERED STOCK  
 WITH ADDED EGG SHELLS POWDER

**ADVISOR** : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	3	3	3	3	3	15
Panelist 3	2	4	4	2	2	14
Panelist 4	4	4	4	4	4	20
Panelist 5	3	4	2	3	3	15
Panelist 6	4	5	4	4	4	21
Panelist 7	4	4	4	4	4	20
Panelist 8	4	3	4	4	4	19
Panelist 9	4	4	4	4	4	20
Panelist 10	4	5	4	4	4	21
<b>TOTAL</b>	<b>36</b>	<b>40</b>	<b>37</b>	<b>36</b>	<b>36</b>	<b>185</b>

**NOTES** :

1. -
2. -
3. -
4. Perlu di pikirkan kembali sausnya ini di peruntukkan apa lagi selain untuk pencajol biskuit. Karena rasa biskuit dan saus kodok ini lebih strong rasa biskuitnya.
5. -
6. -
7. Good
8. quite nice. bubuk halus rasa ok
9. -
10. -





3. Consultation Form



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
 CONSULTATION FORM  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	27/2 2024	Konsul Produk		
2	16/3 2024	Konsul Bahan		
3	21/3 2024	Konsul Produk		
4	24/3 2024	Konsul Produk		
5	2/4 2024	Konsul Perencanaan Bahan		
6	18/4 2024	Konsul Test Sensory		

Name : *Pastalia Mawati Fiedora*  
 Student Number : .....  
 Advisor : *Chef Ryan*

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	17/5 2024	Konsul bab 1-3		
8	3/9 2024	Konsul bab 4-5		
9	18/9 2024	Konsul Sidang		
10	30/9 2024	Konsul Revisi		

4. Foto Product



