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APPENDIX



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : LOW SODIUM MEAT SEASONING RUB

TITLE OF C&D : UTILIZING PINEAPPLE SKIN AS A LOW-SODIUM

MEAT TENDERIZING SEASONING RUB

Yield : 45g

Main Ingredients : 225g Pineapple Skin

Ingredients

15g Dried Pineapple Skin Powder
 4g Dried Shrimp Skin and Head
 2g Rosemary Powder
 2g Dried Seaweed Powder
 2g Dried Shiitake Mushroom Stem Powder
 2g Dried Lemon Zest
 2g Low-Sodium Sult
 1g Low-Sodium Sugar

Method

- Wash the pineapple thoroughly under running water, then peel it, removing only the outer skin while keeping the juicy flesh intact.
- 2. Thinly slice the pineapple skins using a sharp knife or vegetable peeler.
- Dehydrate the sliced skins at 135°F for 3 hours until they are completely dry and crisp.
- Grind the dried skins into a fine powder and sift through a fine mesh sieve to remove any large pieces or lumps.
- Transfer the powdered pineapple skins into an airtight container for storage in a cool, dry place.

Product Description

The product is a low-sodium meat seasoning rub, created from usually discarded food waste from pineapple fruit. This product blend includes dried pineapple skin, shrimp skin, seaweed, shiitake mushroom stems, lemon peel, rosemary, onion powder, black pepper, low-sodium salt, and sugar. The product promotes reduced



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

sodium intake, by using low-sodium ingredients, it provides a healthier option compared to traditional high-sodium seasonings, supporting heart health and overall wellness.

TRIAL PROGRESS (50 - 100 WORDS)

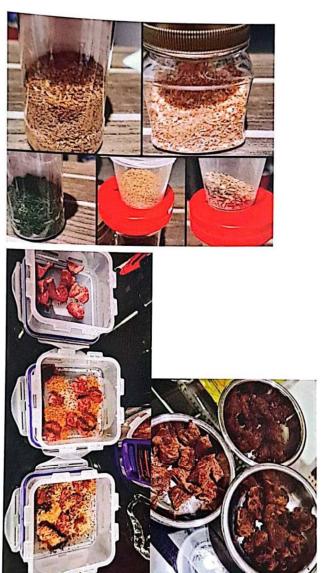
Three meat samples were prepared: unseasoned, seasoned with pineapple peel powder, and seasoned with additional pineapple peel powder. The pineapple-seasoned meat was slightly softer but lacked significant aroma impact and tasted salty. Samples 2 and 3 showed minor differences; sample 2 was softer due to increased pineapple powder, while sample 3 had slightly enhanced taste from added spices. To improve results, increasing the amount of pineapple peel powder and piercing the flesh for better absorption are recommended.

TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT





Student Name : Rifaldi Swandi

NIM

: 2274130010058

Advisor	1st Examiner	2 nd Examiner	
for	Navy		
Name: Gilbert Yanuar Hadiwirawan Date:	Name: Novi Indah Permata Sari Date: 5 APril 2024	Name: Anthony Sucipto Date:	



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2024

NAME : Rifaldi Swandi

NIM : 2274130010058

PRODUCT : UTILIZING PINEAPPLE SKIN AS A LOW-SODIUM MEAT

TENDERIZING SEASONING RUB

ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	3	4	19
Panelist 2	5	4	4	4	4	21
Panelist 3	4	4	4	4	4	20
Panelist 4	5	5	5	5	5	25
Panelist 5	4	3	4	3	4	18
Panelist 6	5	2	2	2	3	14
Panelist 7	4	4	2	4	4	18
Panelist 8	4	4	4	2	2	16
Panelist 9	4	4	2	4	4	18
Panelist 10	4	5	5	5	5	24
TOTAL	43	39	36	36	39	193

NOTES

- 1. No problem
- 2. Sudah okay, ad perubahan di tekstur
- 3. Sudah cukup ok
- 4. Daging menurut ku jadi lebih lunak
- 5. Daging after sudah lebih empuk
- 6. Produk cnd akan lebih baik jika di lampirkan bersama sampel aplikasi. Daging yg before justru lebih empuk daripada yang after (sesudah di bumbui). Kali ini tdk bs menilai aroma dan taste karena produk end sudah d aplikasikan dan hasil aplikasinya di sudah dibumbui
- 7. Teksturnya lebih empuk yang before
- 8. Yg after rasanya dapat ditingkatkan lagi
- 9. Texture daging masih perlu kurang empuk
- 10. seharusnya serbuknya dikumpulkan juga





No Date

Topic Consultation

Name/ Signature

Advisor Signature

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Produk

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Konsultasi Perbaikan Produk

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Advisor	Student Number	Name
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