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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 Dried Seaweed Powder
- 2g Dried Shiitake Mushroom Stem Powder
- 2g Dried Lemon Zest
- 2g Onion Powder
- 2g Rosemary Powder
- 2g Black Pepper
- 2g Low-Sodium Salt
- 1g Low-Sodium Sugar

Method :

1. 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.
3. Dehydrate the sliced skins at 135°F for 3 hours until they are completely dry and crisp.
4. Grind the dried skins into a fine powder and sift through a fine mesh sieve to remove any large pieces or lumps.
5. 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










**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Rifaldi Swandi  
NIM : 2274130010058

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Gilbert Yanuar Hadiwirawan Date:	 Name: Novi Indah Permata Sari Date: 5 April 2024	 Name: Anthony Sucipto Date:



Akademi Kuliner & Patiseri

**OTTIMMO**  
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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

## 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
<b>TOTAL</b>	<b>43</b>	<b>39</b>	<b>36</b>	<b>36</b>	<b>39</b>	<b>193</b>

### 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 end akan lebih baik jika di lampirkan bersama sampel aplikasi. Daging yg before justru lebih empuk daripada yang after (sesudah di bumbu). 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





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**OTTIMO**  
 INTERNASIONAL

**CONSULTATION FORM  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT**

Name : Rafida Susanti  
 Student Number : 2274 1300 100 58  
 Advisor : Ckt Gilbert

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	22/03 24	Produk Masyarakat Desa CBD, Pemasaran Jajanan		
2	23/3 2024	Penelitian Produk Penggunaan Vase		
3.	24 / 3 24	Produk & Ingredient consultation.		
4	24/ 3 2024	Product Consultation. - Ingredients.		
5	27/3 2024	Revisi Product.		
6	28/3 2024	Konsultasi Perbaikan Produk		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	9/4 2024	Konsultasi Revisi		
8	9/4 2024	Konsultasi Revisi		
9	9/5 2024	103 Cobakan.		
10	1/10 2024	Konsultasi		
11	1/10 2024	Konsultasi		
12	1/10 2024	Konsultasi		



