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## APPENDIX

### Appendix 1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

#### APPROVAL RECIPE

Recipe Name : Carob syrup  
TITLE OF C&D : UTILIZING CAROB AS A HEALTHY SYRUP  
ALTERNATIVE FOR PREGNANT WOMEN AND  
CHILDREN  
Yield : 4-5 portion  
Main Ingredients : 60g Carob Powder  
Ingredients :

- 60 g Carob Powder
- 125 g Beetroot, Peels & Sliced
- 65 g of Honey
- 200 g of Water
- 3 g Xanthan Gum

Method :

1. Peel and slice the beetroot. Steam the beetroot until soft, allow to cool.
2. Blend the steamed beetroot with water until smooth.
3. Strain the beetroot juice. Add honey to sweeten the liquid.
4. Add ½ teaspoon of xanthan gum and carob powder and mix them together, heat until it thickens. Allow to cool before placing in a bottle.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

Carob syrup is a healthier alternative for normal chocolate or other syrups. Folic acid, Vitamin B, Calcium, fiber, and other vitamins are contained in this syrup. These nutrients are great consumed by pregnant moms and children.

### TRIAL PROGRESS (50 – 100 WORDS)

There are many iterations of this recipe, but using this version because it retains most of the beneficial aspects. By, steaming and blending the beetroot instead of boiling it retains its vibrant color and its nutrients so it doesn't leach to the water. By not straining the carob the vitamins D, E, and A are preserved.

### TRIAL DOCUMENTATION



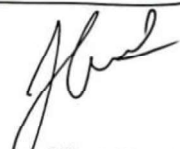




## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Renaldi Putra Sethio  
NIM : 2274130010070

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Jessica Hartan Date: 28/03/2024	 Name: Elma Sulistiya Date: 28/03/2024	 Name: Gilbert Yanuar Hadiwirawan Date: 28/03/2024

## Appendix 2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
CELEBRATING ARTS, CREATIVITY, PASSION & EXCELLENCE

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 19 April 2024

**NAME** : Renaldi Putra

**NIM** : 2274130010070

**PRODUCT** : UTILIZING CAROB AS HEALTHY SYRUP ALTERNATIVE FOR  
 PREGNANT WOMEN AND CHILDREN

**ADVISOR** : Jessica Hartan, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	3	4	4	20
Panelist 2	5	5	4	4	5	23
Panelist 3	4	4	4	4	4	20
Panelist 4	4	5	5	4	5	23
Panelist 5	4	4	5	4	4	21
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	2	2	2	14
Panelist 8	4	3	4	4	4	19
Panelist 9	5	4	4	4	4	21
Panelist 10	4	4	4	4	4	20
<b>TOTAL</b>	<b>43</b>	<b>41</b>	<b>39</b>	<b>38</b>	<b>40</b>	<b>201</b>

**NOTES** :

1. terlalu kental, jadi seperti selai
2. Sudah pas
3. Nice, taste like honey
4. -
5. overall oke
6. Good job
7. Rasanya aneh
8. Smells like honey
9. Sudah baik
10. -





Appendix 3. Consultation Form



Academi Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL

CONSULTATION FORM  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
22/03/24	24	Product Consultation Ideas; Utilizing CarobPowder		
25/03/24	24	Tridaring Agent dipastikan dengan produk source dipasaran + mix di orbital produk yg belum		
25/03/24	24	Product Testing; Carob Beverage Syrup		
25/03/24	24	Product testing; Carob Beverage Syrup; revisi; revisi; revisi		
1/08/24	24	Carob Syrup taste, The Cleaned agent, Hickey		
5/08/24	24	Report Review CND		

Name: Bernita Purnama S  
 Student Number: 2279130210070  
 Advisor: Jessica Elina

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
12/08/24	24	Report Review CND		
14/08/24	24	Carob & beverage Syrup product review		
16/08/24	24	Carob & Syrup texture & Label		
19/08/24	24	Carob & beverage Syrup review		
20/08/24	24	Product Review		
<del>23/08/24</del> 24	24	Product & Report Review		



#### Appendix 4. Systematic Process Documentation

1) Slice Beetroot



2) Steam beetroot



3) Blend beetroot



4) Xanthan gum



5) carob



6) Add Carob



6) Result syrup carob with beetroot

