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## APPENDIX

### 1. Approved Recipe



**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

**APPROVAL RECIPEE**

Recipe Name : RICA-RICA KLUWIH SPREAD  
TITLE OF C&D : UTILIZATION OF KLUWIH FRUIT AS THE MAIN INGREDIENT FOR MAKING SAVORY SPREADS  
Yield : 20 portion  
Main Ingredients : 200 g kluwih fruit  
Ingredients :

- 200 g Kluwih	- 1 g turmeric
- 25 g Kluwih seeds	- 4 pcs lime leaves
- 30 g red chili	- 10 g lemongrass
- 10 g garlic	- 10 g galangal
- 20 g shallots	- 5 g salt
- 20 g tofu skin	- 0,5 g pepper
- 25 g coconut oil	- 5 g mushroom powder

Method :

1. Prepare all the ingredients, then peel 200 g of kluwih fruit, 20 g of shallots, 10 g of garlic, 1 g of turmeric and 10 g of galangal. After that, cut the chilies into 2 parts and remove the seeds.
2. Wash all the ingredients, then set aside.
3. Boil the kluwih seeds for approximately 30 minutes until soft, then peel the outer skin and chop coarsely.
4. Cut the kluwih fruit into cubes, then steam for 15 minutes. After that, puree 200 g of kluwih fruit using a chopper.
5. Soak the tofu skins in water until soft, then cut into square shapes. In addition, finely chop 3 pcs of lime leaves, then smash 10 g of lemongrass and 10 g of galangal.
6. Blend shallots, garlic, red chili and turmeric until smooth.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

7. Heat 25 g of coconut oil then add the ground spices along with 1 pcs of lime leaves, lemongrass, and galangal. Saute until fragrant.
8. Seasoning with 5 g of salt, 0,5 g of pepper, and 5 g of mushroom powder. Stir until evenly mixed, then add the tofu skin and the chopped lime leaves.
9. Add kluwih seeds and kluwih fruit and stir until evenly mixed. Remove the rica-rica kluwih spread from the pan and let it cool. Rica-rica kluwih spread is ready to use.

### Product Description

Savory spread is made from mashed kluwih fruit and kluwih seeds then combined with Indonesian rica-rica spices to give an authentic taste. The aim of this product is to present new flavours and variations of savory spread that are easier to enjoy and apply. This product can be a unique and interesting alternative to try, especially for lovers of Indonesian cuisine because, the unique combination of spicy flavours and distinctive aroma of Rica-Rica spices, combined with the smooth texture of kluwih fruit, offers a new culinary experience. And can also expand product choices in an increasingly diverse market. The advantage of this product is rich in fiber, vitamins and minerals so it can be a healthy spread choice. Apart from that, this product is very practical because it is easy to apply to various types of food, such as bread or crackers.

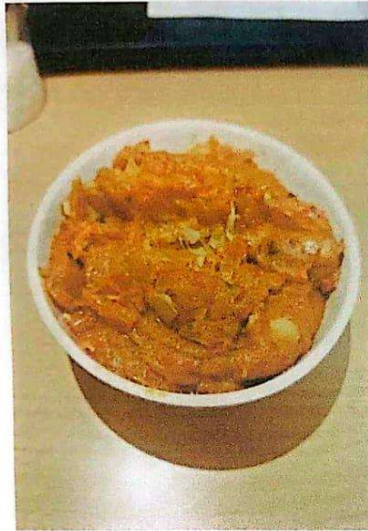
### TRIAL PROGRESS

In the first trial of making rica-rica kluwih spread, the initial focus was on ensuring the ingredients were suitable for processing. Then, the main ingredients were steamed and mashed. The next step involved grinding authentic Indonesian rica-rica spices such as shallots, garlic, red chili and turmeric. After everything was mashed, the cooking process began by sautéing the spices until cooked, then mixing them with the mashed main ingredients. From this experiment, the consistency was at the desired level, but a bit oily and the taste was still not spicy enough. For this reason, it is necessary to add chillies and reduce the use of excessive oil.


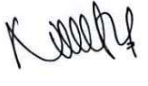
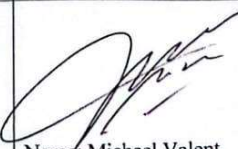


## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### TRIAL DOCUMENTATION



Student Name : Agnes Claudya Jesica Patirani  
NIM : 2274130010062

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Yohanna Prasetyo, A.Md. Par., S.Sn. Date: 19 April 2024	 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 19 April 2024	 Name: Michael Valent, A.Md. Par. Date: 19 April 2024



## 2. Approved Sensory



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INTERNASIONAL  
CELEBRATE ARTS · GASTRONOMY · BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2024

NAME : Agnes Claudya Jessica Patirani

NIM : 2274130010062

PRODUCT : UTILIZATION OF KLUWIH FRUIT AS THE MAIN INGREDIENT FOR  
MAKING SAVORY SPREADS

ADVISOR : Yohanna Prasetio, A.Md. Par.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	3	3	2	3	15
Panelist 3	5	5	5	5	5	25
Panelist 4	5	4	4	4	4	21
Panelist 5	4	4	4	3	4	19
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	4	4	4	20
Panelist 9	4	3	3	2	3	15
Panelist 10	4	4	4	3	4	19
<b>TOTAL</b>	<b>42</b>	<b>39</b>	<b>39</b>	<b>35</b>	<b>39</b>	<b>194</b>

#### NOTES :

1. All good, seasoning lebih dikuatkan sedikit
2. A bit bland, needs more flavor from the spice paste
3. all good, hanya saja pendampingnya kurang cocok, akan lebih baik jika dengan krupuk2 tradisional, kerupuk samiler, kerupuk ikan dsb
4. sudah oke
5. Taste agak kurang strong, butuh spice paste lebih banyak lagi
6. Enak, bisa di perbaiki lagi di bagian rasa
7. Creamy tp ada yg belum halus
8. -
9. needs more flavour
10. -.



### 3. Consultation Form



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

Name : Agnes C. J. Potarini  
 Student Number : 227419001062  
 Advisor : Yohanna Pratiwi

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1.	07/03/2024	Brainstorming		
2.	13/03/2024	Product Consultation		
3.	15/03/2024	Boba Biji Nangka		
4.	18/03/2024	Indonesian Fusion Gummy Candy		
5.	18/03/2024	Indonesian Fusion Herbal Jam		
6.	19/03/2024	Product Discussion		

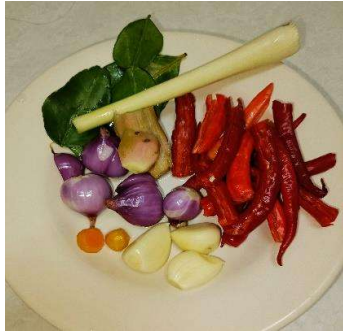
  

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7.	20/03/2024	Product Discussions		
8.	20/03/2024	Product Discussion		
9.	27/3/2024	Recipe consultation		
10	19/7/24	Product Catering		
11	19/09/2024	Proposal Consultation		
12	20/09/2024	Proposal Consultation		



#### 4. Systematic Process Documentation

##### 1) Ingredients of rica-rica



##### 2) Boil the kluwih seeds then peel the skin



##### 3) Peel the kluwih skin then cut into cubes and steam



4) After that, blend the kluwih using a chopper



5) Soak the tofu skin until it softens



6) Roughly chop the kluwih seeds and tofu skin, then finely chop the lime leaves



7) Blend the shallots, garlic, red chili, and turmeric until smooth



8) Smash the galangal and lemongrass



9) Pour coconut oil into the pan



10) Sauté the spices along with the aromatics until fragrant



11) Add seasoning



12) Add the ground kluwih



13) Add the kluwih seeds and tofu skin



14) Add the chop lime leaves



15) The kluwih is ready to serve

