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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : ORANGE FLAVOR VALERIAN ROOTS GUMMY  
TITLE OF C&D : UTILIZE THE BENEFITS OF VALERIAN ROOTS AS  
A GUMMY AID FOR CHILDERN'S SLEEP

Yield : 50

Main Ingredients : 25gr valerian roots

Ingredients :

- 25 gr valerian roots
- 4 orange slices
- 150ml freshly orange juice
- 300 ml water
- 50gr gelatine
- 100 ml honey

Method :

1. Lightly break the valerian roots, and bloom the gelatine by adding water covering the gelatine
2. Boil the water, after boil turn off the heat then add the valerian roots and the orange slices leave it for 10 minutes
3. Strain the extract then shimmer it, after that add the orange juice and honey
4. Add the gelatine then mix it, after mixed pout it to a gummy mold and let it sit until room temperature
5. After room temperature store in a chiller



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

Gummies are chewable, gelatin-based sweets or supplements that have a soft, jelly-like texture. There are a lot of problem in house hold that children stay active in night time and sometimes come late to school because they cant sleep early. My product relies on valerian roots to make gummies to aid children go to sleep. Valerian roots also can help with migraine, fatigue and stomach cramps. Because of the use of fresh orange and honey it is fully natural and high in vitamin C

### TRIAL PROGRESS (50 – 100 WORDS)

On September 17 2024 I started trial on my gummies with 4 different weight gelatine. I started with 15gr where it is to watery. after that i try 30gr where its solid but it is to easy to brake like a pudding. the third time I try to use 40gr, it was solid but didn't have the chewy texture of a gummy. I try with 50gr and it was solid with a good gummy like chew




### TRIAL DOCUMENTATION



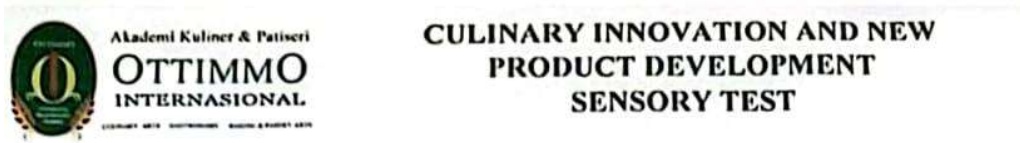


CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Christopher Justin Oeiputra  
NIM : 2274130010013

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Hani A. Date: 18/9/2024.	 Name: Ryan Yerima Iskandar Date: 18/9/2024	 Name: Arya Putra Sunarya Date: 18/9/2024

## 2. Approved Sensory



### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 04 Oktober 2024  
**NAME** : Christopher Justin Ociputra  
**NIM** : 2274130010013  
**PRODUCT** : UTILIZE THE BENEFITS OF VALERIAN ROOTS AS A GUMMY AID FOR CHILDRENS'S SLEEP  
**ADVISOR** : Heni Adhianata, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	5	5	22
Panelist 2	5	1	4	5	4	19
Panelist 3	5	1	4	4	3	17
Panelist 4	5	2	3	4	4	18
Panelist 5	5	2	5	5	4	21
Panelist 6	4	3	4	4	4	19
Panelist 7	5	5	5	5	5	25
Panelist 8	4	1	4	4	3	16
Panelist 9	5	1	4	5	3	18
Panelist 10	5	2	5	5	4	21
<b>TOTAL</b>	<b>47</b>	<b>22</b>	<b>42</b>	<b>46</b>	<b>39</b>	<b>196</b>

#### NOTES :

1. Sudah tidak ada baunya ketika dimakan. Tapi masih ada bau ketika menctum aromanya
2. Sudah cukup bagus
3. Still the same problem, the smell is horrible
4. masih ada sisa aroma tidak sedap
5. Maybe can add some sort of herbs or flavoring agent to mask the unpleasant smell
6. Y
7. -
8. Still smells bad
9. Same problem, the smell still horrible
10. -





Abademi Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL

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

Name : Christopher Justin Opi Pura  
 Student Number : 2224130010013  
 Advisor : Ms. HENI Adhianaq S.P., M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	20/03/24	KONSUL I De GD	<i>Ms</i>	<i>Ms Heni</i>
2	25/03/24	KONSUL Gami Produk	<i>Ms</i>	<i>Ms Heni</i>
3	30/03/24	KONSUL bahan Produk	<i>Ms</i>	<i>Ms Heni</i>
4	01/04/24	KONSUL Bab 3	<i>Ms</i>	<i>Ms Heni</i>
5	09/04/24	KONSUL bahan Produk	<i>Ms</i>	<i>Ms Heni</i>
6	04/10/24	KONSUL laporan	<i>Ms</i>	<i>Ms Heni</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	14/10/24	Revisi	<i>Ms</i>	<i>Ms Heni</i>
8	14/10/24	Revisi	<i>Ms</i>	<i>Ms Heni</i>
9	14/10/24	Revisi	<i>Ms</i>	<i>Ms Heni</i>
10	14/10/24	Revisi	<i>Ms</i>	<i>Ms Heni</i>

3. Consultation Form



#### 4. Systematic Process documentation



Prepping the ingredients



Letting the gummy sit to set





Finish Product