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## APPENDIX

# 1. Approved Recipe

M. Continu

### CULINARY INNOVATION AND NEW PRODUCT DEVELOFMENT

: MASHED MIXED YUM

#### APPROVAL RECIPEE

Recipe Name TITLE OF C&D

Yield

: THE ADVANTAGE OF YAM AND SWEET POTATOES AS A HEALTHY QUICK MEAL

70 g Sugar100 g Groundnut

: 1-2 portion

:

:

Main Ingredients

- 328 g Purple Yam
- 328 g Sweet Potato

Ingredients

- 328 g Purple Yam
- 328 g Sweet Potato
- 25 g Turmeric
- 35 g Ginger
- 40 g Lemongrass

#### Method

- 1. Slice the yam and sweet potato for about 2 cm thickness
- 2. Dehydrate the yam and sweet potato at 55°c for 24 hours
- 3. Blend the yam and sweet potato until the texture looks like a flakes
- 4. Grind all the ginger, turmeric and lemongrass until smooth like a powder
- 5. Mince the groundnut with knife or a chopper

:

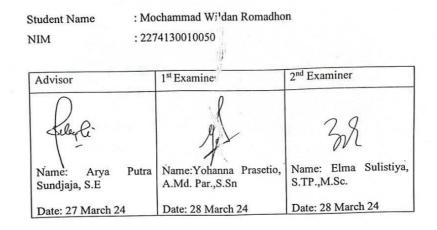
6. Add the sugar

#### Product Description

The mashed mixed yum is a healthy instant meal inspired by a mashed potato but we make it more classic and traditional and that is one of the main reasons why we use yam and sweet potato instead of potato. This product is known as a complete



# CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



2. Approved Sensory



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 03 Juni 2024

NAME : Mochammad Wildan Romadhon

NIM : 2274130010050

**PRODUCT** : THE ADVANTAGE OF YAM AND SWEET POTATOES AS A HEALTHY QUICK MEAL

ADVISOR : Arya Putra Sundjaja, S.E.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	3	3	3	3	15
Panelist 2	4	4	4	4	5	21
Panelist 3	4	4	4	4	4 .	20
Panelist 4	5	5	5	5	5	25
Panelist 5	5	5	5	5	5	25
Panelist 6	4	4	5	4	4	21
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	4	5	21
Panelist 10	4	4	5	4	4	21
TOTAL	41	41	43	41	43	209

NOTES

1. no comment

:

- 2. Good
- 3. -
- 4. all good
- 5. Enak 6. –
- 7. A bit watery
- 8. 9. –
- 10. Nice



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## 3. Consultation Form

					- Sec	No
27 24	424	3/24	2/09	10/24	1924 107	Date
proposal	product Spasory	product Sensory	product Sen jorg	Re cipe	product Splection	Topic Consultation
the way	time 22	3nd Eline				Name/ Signature
Xe.	Als:	Ali	Sle	in	Ale:	Advisor Signature

**OTTIMMO** INTERNASIONAL

CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Akademi Kuliner & Patiseri

Packraging AQ. backraging ZQ backraging ZQ Elma proposal proposal
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resentation

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4. Product Trial

