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APPENDIX

1. Recipe approval



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : *BILIMBI* KIMCHI HOT SAUCE
TITLE OF C&D : THE BENEFIT OF FERMENTED *BILIMBI* FRUIT AS
HOT SAUCE
YIELD : 1
bottle
Main Ingredients : *BILIMBI*
Ingredients :
Bilimbi Kimchi :
– 250 g *Bilimbi* fruit – 14 g Sea salt
– 4 g Garlic – 8 g Sugar
– 37 g Onion – 10 g Korean red chili flakes
– 8 g Chinese chives
– 18 g Scallion

Hot Sauce :
– 300 g *Bilimbi* kimchi - 30 gr Korean red chili flakes
– 15 g Garlic
– 10 g Soy Sauce
– 10 gr distilled White Vinegar

Method:

Bilimbi Kimchi :

1. Minced the garlic and set aside. Chop onion, chives, and scallion. Place them all into a large bowl
2. Cut the *Bilimbi* fruit into wedges. Slice/chop rest of the vegetables. Combine all into a large bowl to make the kimchi sauce
3. Add the kimchi sauce into the large bowl. Use 2 wooden spoons and gently toss the *Bilimbi* with the sauce



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4. Place in an airtight container, cover and leave it in a cool dark room for 24 hours to ferment. After 24 hours, place the container in the chiller to ferment further

Method Hot Sauce :

1. Blend all ingredients into a coarse puree, place in a glass jar, loosely cover and place in room temperature overnight
2. Add vinegar, stir and loosely cover. Let at room temperature for another 1 to 7 days
3. Pour mixture into a food processor or blender and puree until smooth. Store in the chiller until using

Product Description

Bilimbi Kimchi Hot Sauce is a sauce with lots of benefits such as Regulates Blood Sugar Levels, helps Manage Hypertension, effectively Treats Hemorrhoids, cures Cough And Cold, fortifies Bone Health, resolves Acne, eases Muscle Cramps.

Fermented *Bilimbi* could increase other benefits because of mixed ingredients such as augments skin health, manages diabetes, and promotes eyes health.

TRIAL PROGRESS

For the first trial, only the *Bilimbi* kimchi was made and fermented it in the refrigerator for 1 day. First impression, it looks like normal Kimchi, but the smell was unique because of the *Bilimbi* fruit. The kimchi was not as sweet but the mixed flavour from the other components and ingredients makes it more tasty




TRIAL DOCUMENTATION



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Calvin Jonathan Sundiharto
NIM : 2274130010074

Advisor	1 st Examiner	2 nd Examiner
 Name: Jessica Hartan A.Md. Par. Date:	 Name: Elma Sulistiya, S.TP., M.Sc Date:	 Name: Antony Sucipto A.Md. Par. Date:

2. Approval Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 03 September 2024
NAME : Calvin Jonathan Sundiharto
NIM : 2274130010074
PRODUCT : THE BENEFIT OF FERMENTED BILIMBI FRUIT AS HOT SAUCE
ADVISOR : Jessica Hartan, A.Md., Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	5	5	5	4	4	23
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	4	3	4	19
Panelist 6	5	4	5	5	5	24
Panelist 7	5	5	5	5	5	25
Panelist 8	3	4	4	4	4	19
Panelist 9	5	5	5	5	5	25
Panelist 10	4	4	4	4	4	20
TOTAL	43	43	44	42	43	215

NOTES :

1. Better than before
2. Good
3. keripiknya melempem
4. All good
5. taste saja tinggal ditingkatkan.
6. Semua sudah Ok
7. Sudah Baik
8. Good
9. Sudah lebih baik 🍷
10. Nice smell and flavor. More spicy is better





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 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT
 CONSULTATION FORM

Name : Galvin Jonathan Sundharto
 Student Number : 227413.001.0074
 Advisor : Chef Jessica Hartono

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.		Konsultasi mengenai lde / bahan utama dari CND		
2.		Konsultasi mengenai judul dari CND		
3.		Konsultasi mengenai bahan-bahan / recipe CND		
4.		Konsultasi mengenai teknik memasak untuk produk CND		
5.		Konsultasi mengenai rasa atau bahan tambahan untuk produk CND		
6.		Konsultasi mengenai nilai gizi dari produk CND		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.		Membahas mengenai revisi bab 1		
8.		Membahas mengenai revisi bahan pada Bab II		
9.		Membahas mengenai revisi flow chart pada Bab II		
10.		Membahas mengenai revisi nutrition facts dan packaging pada Bab IV		
11.		Membahas revisi mengenai font pada proposal		
12.		Revisi rasa pada sidang pertama.		

3. Consultation Form

4. Product Documentation

