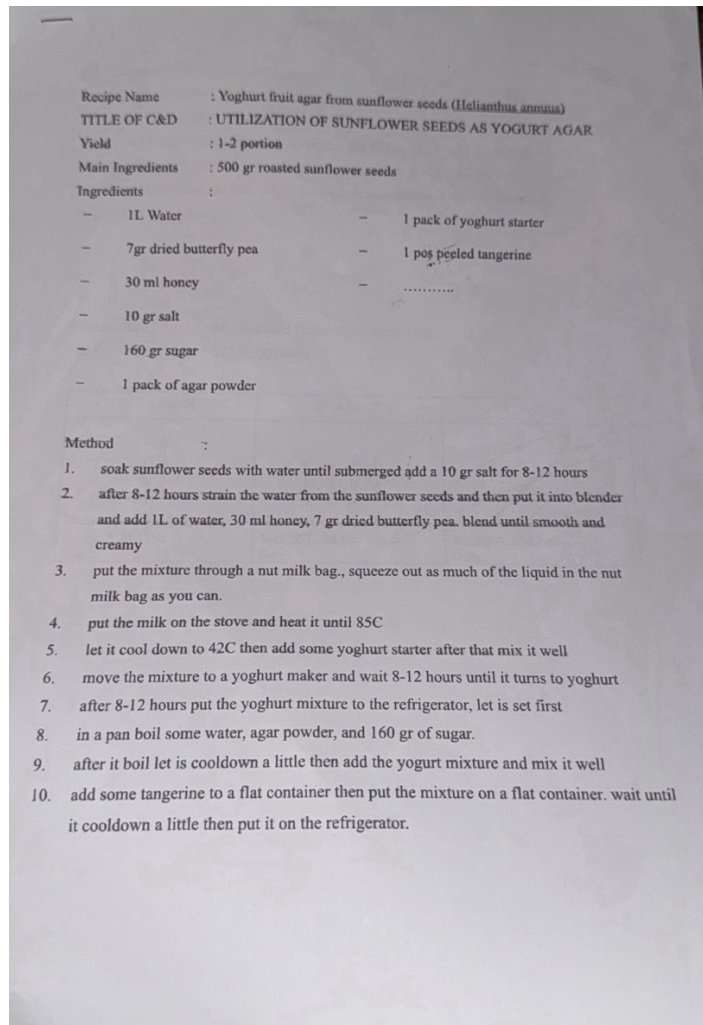


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APENDIX

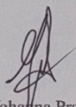
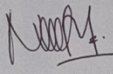
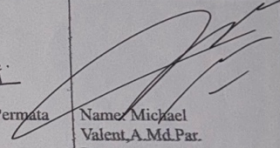
1. Approved recipe




RECIPE BACKGROUND (50 – 100 WORDS)

Sunflower Seed Yogurt agar is a delicious and healthy dessert that is easy to make at home. This recipe is a perfect combination of sunflower seeds, yogurt, honey, and gelatin that creates a rich and creamy jelly with a subtle nutty flavor. Sunflower Seed Yogurt Jelly is a healthy and tasty dessert that is perfect for any occasion. It is a great way to incorporate sunflower seeds into your diet, which are packed with nutrients such as vitamin E, magnesium, and selenium.

Student Name : Mochammad Dicko Ramadhani Putra
NIM : 2174130010069

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Yohanna Prasetyo, S.Sn., A.Md.Par Date:	 Name: Novi Indah Permata Sari, S.T., M.Sc Date:	 Name: Michael Valent, A.Md.Par. Date:

2. Approved sensory

 Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS | BAKING | PASTRY | BREAD | CATERING ARTS


**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 15 May 2023
NAME : Mochammad Dicko Ramadhani Putra
NIM : 2174130010069
PRODUCT : Pudding yogurt kuaci
ADVISOR : Yohanna Prasetio, S.Sn, A.Md. Par


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	√	√	√	X	√
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	X	√
Panelist 5	√	X	√	X	X
Panelist 6	√	√	X	√	√
Panelist 7	X	X	√	X	X
Panelist 8	√	√	√	√	√
Panelist 9	X	X	X	X	X
Panelist 10	X	X	√	X	X

NOTES :

- Flanya enak
- Terlalu asam dan ada rasa seperti sudah basi di bagian pudding nya
- To sour
- Untuk rasanya terlalu asam, dan dari segi tampilan bisa ditingkatkan lagi













3. Consultation form



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : M. Diko R-P
 Student Number : 2174130010069
 Advisor : Heni Adhianata, S.TP, M.Sc.

No	Date	Topic Consultation	Name/ Signature
1	10 Nov 2023	Consult Judul	
2	13 Nov 2023	consult making process	
3	16 Nov 2023	consult isi proposal	
4	25 Feb 2025	Revisi proses pembuatan	
5	25 Feb 2025	Revisi consult packaging	
6	25 Feb 2025	Consult Recipe	

No	Date	Topic Consultation	Name/ Signature
7	25 Feb 2025	Consult end final	
8	3 Feb 25	Prepare ujian	
9	30 Jan 25	Revisi ujian	
10	24 Feb 25	Revisi finalisasi Laporan	

4. Systematic Process Documentation

1. Soak sunflower seed with water until submerge and add salt wait for 8-12 hours



2. Strain sunflower seeds and add it to blender add 1L water and 30ml honey



- blend it until smooth and creamy



- Put the mixture through a nut milk bag, squeeze out as much of the liquid in the nut milk bag as you can



5. Put the milk on the stove and heat it until 100 C



6. Let it cool down to 42C then add some yoghurt starter and then mix it well



7. Move the mixture to yoghurt maker and wait 8-12 hours until it turns to yoghurt
after 8-12 put it in the chiller let it set first



8. In a pan boil some water, add butterfly pea



9. Strain the butterfly pea



10. Add agar powder to the mixture and mix it well



11. Add sugar to the mixture



12. Let it cool down and add sunflower yoghurt mix it well and put it on a mould and put it on refrigerator



13. In a new pan heat some butter and flour make it into roux



14. After become roux



15. Add some milk



16. Mix well until it become saucy and add sugar and it became fla



17. Take out the pudding from mould



18. Add some fla on top of it

