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## APENDIX

# 1. Approved recipe

Recipe Name       : Yoghurt fuit agar from sunflower seeds (Helianthus annuus)         ITTLE OF CAD       : UTILIZATION OF SUNFLOWER SEEDS AS YOGURT AGAR         Yeld       :: 1-2 portion         Man Bredeliens       : 500 gr roasted sunflower seeds         Ingrediens       : 500 gr roasted sunflower seeds         Ingrediens       : 100 gr superior         -       1 Water       -         -       7 gr dried butterfly pea       -         -       30 ml honey       -         -       10 gr superior         -       1 pack of agar powder         Method       -         -       soak sunflower seeds with water until submerged add a 10 gr sup for 8-12 hours         -       after 8-12 hours strain the water from the sunflower seeds and then put it into blender and add 11 of water, 30 ml honey, 7 gr dried butterfly pea. blend until smooth and creany         -       .         -       .         -       .         -       .         -       .         -       .         -       .         -       .         -       .         -       .         -       .         .       .         . <th></th>	
TITLE OF CAD       CONTRIDUCTION OF SUNFLOWER SEEDS AS YOGURT AGAR         Yield       : 1-2 portion         Main Ingredients       : 500 gr roasted sunflower seeds         Ingredients       :         -       1L Water       -         -       1L Water       -         -       7gr dried butterfly pea       -         -       30 ml honey       -         -       10 gr salt       -         -       160 gr sugar       -         -       1 pack of agar powder         Method       -         1.       soak sunflower seeds with water until submerged add a 10 gr salt for 8-12 hours         2.       after 8-12 hours strain the water from the sunflower seeds and then put it into blender and add 1L of water, 30 ml honey, 7 gr dried butterfly pea, blend until smooth and creamy         3.       put the mixture through a nut milk bag., squeeze out as much of the liquid in the nut	
<ul> <li>7gr dried butterfly pea - 1 pos peoled tangerine</li> <li>30 ml honey</li> <li>10 gr salt</li> <li>160 gr sagar</li> <li>1 pack of agar powder</li> </ul> Method	
<ul> <li>30 ml honey</li> <li>10 gr salt</li> <li>160 gr sugar</li> <li>1 pack of agar powder</li> </ul> Method <ol> <li>soak sumflower seeds with water until submerged add a 10 gr salt for 8-12 hours</li> <li>after 8-12 hours strain the water from the sumflower seeds and then put it into blender and add 1L of water, 30 ml honey, 7 gr dried butterfly pea. blend until smooth and creamy <li>put the mixture through a nut milk bag., squeeze out as much of the liquid in the nut</li> </li></ol>	
<ul> <li>160 gr sugar</li> <li>1 pack of agar powder</li> <li>Method</li> <li>1. soak sunflower seeds with water until submerged add a 10 gr salt for 8-12 hours</li> <li>2. after 8-12 hours strain the water from the sunflower seeds and then put it into blender and add 1L of water, 30 ml honey, 7 gr dried butterfly pea. blend until smooth and creamy</li> <li>3. put the mixture through a nut milk bag., squeeze out as much of the liquid in the nut</li> </ul>	
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<ol> <li>put the milk on the stove and heat it until 85C</li> <li>let it cool down to 42C then add some yoghurt starter after that mix it well</li> <li>move the mixture to a yoghurt maker and wait 8-12 hours until it turns to yoghurt</li> <li>after 8-12 hours put the yoghurt mixture to the refrigerator, let is set first</li> <li>in a pan boil some water, agar powder, and 160 gr of sugar.</li> <li>after it boil let is cooldown a little then add the yogurt mixture and mix it well</li> <li>add some tangerine to a flat container then put the mixture on a flat container. wait un it cooldown a little then put it on the refrigerator.</li> </ol>	til

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l <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3rd Advisor
Name: Yohana Prasetio S.Sn., A.Md.Par Date:	Name:Novi Indah Permata Sari, S.T., M.Sc Date:	Name/Mickael Valent, A.Md.Par. Date:
Date:	Date:	Date:

## 2. Approved sensory

CULTURE DECEMBER AND A DECEMBER OF THE DECEMBE	L	PROD	INNOVATI UCT DEVEL SENSORY T	OPMENT	NEW
DATE : 15 M	tary 2023				
NAME : Moc	hammad Dicko	Ramadhani Put	tra		
NIM : 2174	130010069				
PRODUCT : Pudd	ing yogurt kuac	i			
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#### NOTES

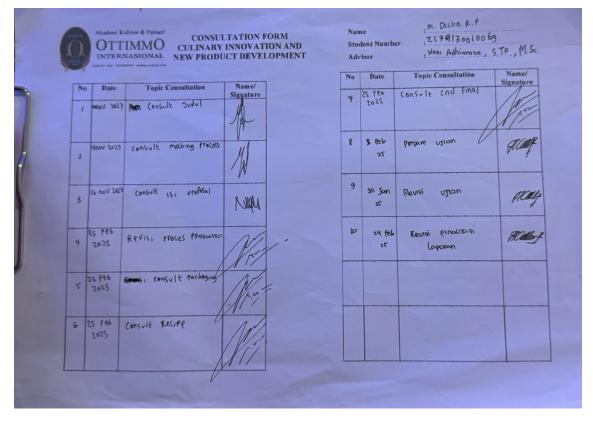
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• Flanya enak

:

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

### 3. Consultation form



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



3. blend it until smooth and creamy



4. 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  $\rm C$ 



6. Let it cooldown 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

