

APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : UBI CILEMBU SYRUP
TITLE OF C&D : UTILIZATION OF CILEMBU SWEET POTATO
EXTRACT AS A FLAVORING IN SYRUP
Yield : 275 ml
Main Ingredients : 450 g Cilembu Sweet Potato
Ingredients :
– 450 g Cilembu Sweet Potato
– 450 g Aqua Water
– 225 g Sugar
– 1 g Salt
– 5 g Lemon Juice

Method :

1. Roast the Cilembu sweet potatoes at 190°C for 60 minutes.
2. Peel the Cilembu sweet potatoes, then blend them with 1:1 water until the texture become smooth.
3. Strain and squeeze the roasted sweet potatoes that has been blended using a tofu strainer to extract the essence.
4. Reduce the extracted liquid up to 50%, add salt and lemon juice.
5. Heat water and sugar in a 1:2 ratio (200 g of water to 300 g of sugar).
6. Mix the thickened sweet potato extract into the simple syrup solution and stir.

Product Description

The Yellow color, which is a distinctive feature of the sweet and savoury Cilembu sweet potato, offers an innovative taste for beverages that has never been experienced before. The unique flavor of the roasted and extracted Cilembu sweet potato creates a drink with a new taste when consumed.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS (50 – 100 WORDS)

In this trial, I changed the extraction method to blending. The reason for this change is because it is faster, produces more extract, and does not require waiting for the mixture to cool before collecting the extract. In the previous trial, I used the boiling method to combine the sweet potatoes and water. However, after switching methods, the sweet potato flavor turned out to be bolder. I also adjusted the sugar ratio from the original 1:1 to 2:1 between sugar and water in order to extend the shelf life of the syrup.

TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Beatrix Angelique Santoso
NIM : 2374130010028

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata, S.TP., M. Sc Date: 24/3/2025	 Name: Fillias Kusuma, S.E., M.M Date: 24 Maret 2025	 Name: Chef Anthony Sucipto, A.Md. Par Date: 24/03/2025

2. Approved Sensory



AKADEMI KULINER & PATISERI
OTTIMO[®]
INTERNASIONAL
FOODS & BEVERAGES • BAKERY & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 16 April 2025

NAME : Beatrix Angelique Santoso

NIM : 2374130010028

PRODUCT : UTILIZATION OF CILEMBU SWEET POTATO EXTRACT AS A
FLAVORING IN SYRUP

ADVISOR : Heni Adhianata, S.TP., M.Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	4	4	4	21
Panelist 2	3	5	4	4	4	20
Panelist 3	5	5	5	4	4	23
Panelist 4	3	3	4	3	3	16
Panelist 5	5	5	5	3	4	22
Panelist 6	3	4	4	4	4	19
Panelist 7	4	3	4	2	3	16
Panelist 8	5	5	4	4	4	22
Panelist 9	4	3	4	3	3	17
Panelist 10	4	4	4	4	4	20
TOTAL	41	41	42	35	37	196

NOTES :

1. Good, tetapi warna jika di seduh keruh kurang berwarna kuning sedikit
2. Tampilan/warnanya kurang menarik
3. sebetulnya enak, tp dirasa tidak cocok diminum, terasa ada sedikit sepat, dan sepertinya lebih cocok menjadi saus
4. Taste wise it's quite good, you can smell and taste the ubi.
5. Sudah cukup oke, namun apabila bisa di buat lebih pekat taste cilembu nya better
6. Good
7. so so
8. Everything is good enough.
9. When it's diluted it's way too light and tasted like normal simple syrup
10. Unik, rasanya menyegarkan



3. Consultation Form



CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	15/11/2015	Like Resep CAD	Henri / <i>[Signature]</i>	<i>[Signature]</i>
2.	21/01/2015	Trial 1 Revisi	<i>[Signature]</i>	<i>[Signature]</i>
3.	21/01/2015	Hasil trial 1 dan Perbaikan Resep	Henri / <i>[Signature]</i>	<i>[Signature]</i>
		Revisi Resep	<i>[Signature]</i>	<i>[Signature]</i>
	14/5 2015	Konsul Chapter 1-3	<i>[Signature]</i>	<i>[Signature]</i>
		Upon proposal	<i>[Signature]</i>	<i>[Signature]</i>

Name : Bentris Angelina Santoso
 Student Number : 1334130010029
 Advisor : Henri Adhianata, S.TP, M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
		Revisi upon proposal	<i>[Signature]</i>	<i>[Signature]</i>
		Revisi upon proposal	<i>[Signature]</i>	
	20/6 2015	Chapter 4 (nutrition)	<i>[Signature]</i>	<i>[Signature]</i>
		Chapter 5	<i>[Signature]</i>	<i>[Signature]</i>
		Final report	<i>[Signature]</i>	<i>[Signature]</i>

4. Systematic Process Documentation

- 1) Wash, then roast the Cilembu sweet potatoes.



- 2) Peel, then blend with water.



- 3) Strain the extract using a cloth filter.



4) Boil, add salt and lemon juice.



5) Cook water and sugar to make a simple syrup.



6) Combine the extract and simple syrup.

