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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : CRISPY DATE OAT BISCUITS
TITLE OF C&D : CRISPY DATE OAT BISCUIT: A WHOLESOME
SNACK WITH NATURAL SWEETNESS
Yield : 4 portions
Main Ingredients : 50 g Dates & 60 g Oat

Ingredients:

- | | |
|----------------------|------------------------|
| – 50 g Dates | – 20 ml Melted Butter |
| – 60 g Oat | – 2 g Baking Powder |
| – 20 g Pumpkin Seeds | – 1 g Salt |
| – 6 g Chia Seeds | – 1 g Cinnamon Powder |
| – 10 ml Milk | – 3 ml Vanilla Extract |

Method:

1. Blend oat and pitted dates using a chopper until well combined.
2. Add pumpkin seeds, chia seeds, salt, baking soda, and cinnamon powder to the mixture.
3. Blend again until the ingredients are evenly mixed.
4. Add milk, melted butter, and vanilla extract into the mixture.
5. Mix until a dough is formed.
6. Take a small portion of the dough, roll it into a ball, then flatten it to a thickness of 2-3mm. place it on a baking tray lined with baking paper.
7. Preheat the oven to 150°C for 10 minutes. Then, bake the biscuits for 15-20 minutes or until golden brown and crispy.
8. Let the biscuits cool completely before storing them in an airtight container.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

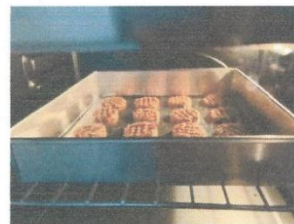
Product Description

Date Oat Biscuits are a healthy snack made from a combination of dates, oat flour, pumpkin seeds, and chia seeds, giving a naturally sweet taste and crispy texture without added refined sugar or preservatives. This product is designed as a nutritious snack alternative that is high in fiber, helps support digestion, and fits a healthy lifestyle. In addition, the nutrients from chia seeds and pumpkin seeds make it a natural energy source, providing antioxidants and healthy fats that are good for the body. With a delicious taste, rich nutrition, and wholesome ingredients, these biscuits are perfect to enjoy anytime as a fulfilling and healthy snack.

TRIAL PROGRESS

In the trial of this biscuit product, the dough texture met expectations as it was easy to shape and could be molded effortlessly, making the forming process smooth. The taste was naturally sweet from the dates, and the biscuits developed an appealing golden brown color after baking. The final texture also met expectations, resulting in a crisp and crunchy bite that provided a pleasant eating experience. This successful outcome serves as a strong foundation for further product development while maintaining the natural sweetness and balanced flavor of the biscuits.

TRIAL DOCUMENTATION

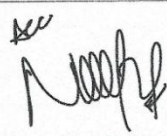




CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Angelica Miranda

NIM : 2374130010014

Advisor	1 st Examiner	2 nd Examiner
 Name: Arya Putra Sundjaja, S. E. Date: 21 - 03 - 25	 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 22/3/25	 Name: Heni Adhianata, S.TP., M.Sc. Date: 21 - 03 - 25

2. Approved Sensory



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 15 April 2025
NAME : Angelica Miranda
NIM : 2374130010014
PRODUCT : GOLDEN DATE BISCUITS
ADVISOR : Chef Arya Putra Sundjaja, S.E.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	4	4	4	22
Panelist 2	3	3	3	3	3	15
Panelist 3	4	5	5	4	4	22
Panelist 4	5	4	4	3	4	20
Panelist 5	4	4	4	4	4	20
Panelist 6	2	4	4	3	4	17
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	4	5	5	22
Panelist 9	4	4	4	5	5	22
Panelist 10	5	5	4	4	4	22
TOTAL	40	42	40	39	41	202

NOTES :

1. Improvement bagus untuk tekstur, sudah bagus.
2. It taste good but somehow it stuck all over my teeth
3. sudah bagus
4. tekstur terlalu keras, rasa manisnya kurang, rasa asinnya masih ok
5. Rasa lebih balance dari yang sebelumnya, lebih kering
6. krng manis. agak bitter. crunchy good. penampilan krng
7. Good
8. Great
9. Nice
10. Perubahannya oke untuk tekstur



3. Consultation Form



Akademi Kuliner & Patiseri

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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	18/ 3-25	Konsultasi Recipe		<i>[Signature]</i> Arya
2.	19/ 3-25	Konsultasi Recipe		<i>[Signature]</i> Arya
3.	19/ 3-25	Konsultasi Recipe	Hewi/ <i>[Signature]</i>	
4.	06/ 5-25	Konsultasi Laporan CnD bab I, II, III		<i>[Signature]</i>
5.	07/ 5-25	Konsultasi Laporan CnD bab I, II, III	<i>[Signature]</i>	
6.	18/ 6-25	Revisi Laporan CnD bab I, II, III		<i>[Signature]</i>

Name : Angelica Miranda
Student Number : 2374130010014
Advisor : Arya Putra Sondaja, S.E.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	18/ 6-25	Revisi Laporan CnD bab I, II, III	<i>[Signature]</i>	
8.	18/ 6-25	Revisi Laporan CnD bab I, II, III	<i>[Signature]</i>	
9.	01/ 8-25	Revisi untuk Design packaging		<i>[Signature]</i>
10.	30/ 7-25	Design Packaging	<i>[Signature]</i>	
11.	30/ 7-25	Detail untuk Deskripsi Penyimpanan	<i>[Signature]</i>	
12.	01/ 8-25	Revisi Laporan Akhir CnD		<i>[Signature]</i>

4. Systematic Process Documentation

1) Ingredients of Crispy Date Oat Biscuit



2) Chopped Oat and Dates



3) Mix Dry Ingredients



4) Mix Wet Ingredients



5) Form the dough, then gently press it into a flat shape and bake

