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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPE

Recipe Name	: FURIKAKE FROM ALMOND & SOY MILK PULP
TITLE OF C&D	: UTILIZATION OF ALMOND & SOY MILK PULP AS A NUTRITIOUS FURIKAKE
Yield	: 100 g
Main Ingredients	: 100 g almond milk pulp & 100 g soy milk pulp
Ingredients	:
- 100 g almond milk pulp	- 100 g soy milk pulp
- 5 pcs garlic, skin on	- 6 lime leaves
- 10 pcs shallots, skin on	- 4 bay leaves
- 20 g palm sugar	- 1 lemongrass stalk, smashed
- 2.5 g coriander powder	- 2 segments of galangal, smashed
- 2.5 g tamarind, dissolved	- 50 g water
- 1 segments of turmeric, peeled	- salt & pepper to taste

##### Method :

1. Put the garlic & shallot skin into the oven to dry in 100°C for about 15 minutes
2. Roast almond & soy milk pulp until dry
3. Blend garlic & shallots (along with the dried skin), palm sugar, coriander powder, tamarind, turmeric, salt, pepper, and water until smooth
4. Sautee lime leaves, bay leaves, lemongrass and galangal with oil until fragrance
5. Add in the spice blend and sautee again until fragrance
6. Add and cook the roasted almond & soy milk pulp in low heat until dry
7. Transfer to serve or store in a airtight container



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### Product Description

This furikake is made from repurposed almond and soy milk pulp, turning nutritious leftovers into a crunchy, flavorful, plant-based treat. Ideal as a topping for any kinds of meals or a snack on their own. I am committed to reducing food waste by transforming almond and soy milk pulp into nutritious and tasty product. This product is eco-friendly and sustainable, high in protein and fiber (20/100 gr protein & 30/100 gr fiber), low in fat (5-10/100 gr), complex carbohydrates, no artificial additives, versatile and easy to use.

### TRIAL PROGRESS

On the first trial, I only use almond milk pulp and it turned out good but I add too much sugar so it tastes sweet rather than a balance flavor, On the second trial, I decided to add soy milk pulp to add protein to the product and add in dried garlic skin, as well as dried shallot skin as an addition to increase the use of food waste. The result turned out good too but since I add in too much of the pulp, the flavor of the spices is a little bit bland. So for the next trial, I am going to use the first trial recipe but add soy milk pulp, dried garlic and shallots skin and also balance the seasoning.



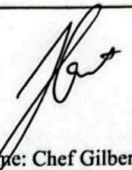
### TRIAL DOCUMENTATION





## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Kathleen Kent  
NIM : 2374130010005

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
		
Name: Heni Adhianata, S.TP.,M.Sc	Name: Elma Sulistiya, S.TP.,M.Sc	Name: Chef Gilbert Yanuar Hadiriawan, A.Md.Par
Date: 22/03/25	Date: 22/03/25	Date: 22/03/25



## 2. Approved Sensory



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**OTTIMMO®**  
INTERNATIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 22 April 2025  
**NAME** : Kathleen Kent  
**NIM** : 2374130010005  
**PRODUCT** : UTILIZATION OF ALMOND & SOY MILK PULP AS A NUTRITIOUS FURIKAKE  
**ADVISOR** : Heni Adhianata, S.TP., M.Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	3	4	19
Panelist 2	4	4	4	4	4	20
Panelist 3	3	4	3	4	4	18
Panelist 4	4	5	4	4	4	21
Panelist 5	5	5	4	5	5	24
Panelist 6	4	5	3	4	4	20
Panelist 7	4	4	4	3	4	19
Panelist 8	4	4	4	4	4	20
Panelist 9	5	5	4	3	3	20
Panelist 10	4	5	4	4	4	21
<b>TOTAL</b>	41	45	38	38	40	<b>202</b>

#### NOTES :

1. Better
2. better dari yang sebelumnya
3. bisa ditambah kayak chili flakes atau adaun jeruk flakes supaya menarik. texture laos berambut agak mengganggu
4. Sudah oke
5. Great
6. Oke lah
7. Taste more like a serundeng, the spice paste taste a bit raw
8. Enak, tapi ada sejenis kulit bawang (serat") yg mengganggu kalau dimakan, bisa dihilangkan saja
9. After tastenya pahit/getar, apakah pakai kunir ?
10. Good



### 3. Consultation Form



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INTERNASIONAL

#### CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Kothleen Kent  
Student Number : 2394130010005  
Advisor : M. Heni

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	4/03/25	Penyusunan Resep	Heni/ [Signature]	[Signature]
2.	17/03/25	Hasil trial	Heni/ [Signature]	[Signature]
3.	18/04	Revisi approval produk Almond Jaeli Semendeng	[Signature] Elma	[Signature]
4.	21/3 2025	Hasil trial dan perbaikan Recipe	Heni/ [Signature]	[Signature]
5.	1/4 2025	Revisi proposal	[Signature] Elma	[Signature]
6.	2/4 2025	Chapter 4	[Signature]	[Signature]

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	2/4 2025	Chapter 5	[Signature]	[Signature]
8.	2/4 2025	Revisi usun proposal	[Signature]	[Signature]
9.	2/4 2025	Revisi proposal	[Signature]	[Signature]
10.	3/4 2025	Revisi nutrition fact	[Signature]	[Signature]
11.				
12.				



#### 4. Systematic Process Documentation

### 1) Ingredients for almond and soy milk pulp furikake



2) Dry the almond and soy milk pulp in the oven



3) Dry the shredded carrot and picked morning glory in the air fryer



- 4) Blend garlic, shallot, palm sugar, coriander powder, tamarind, salt, pepper, mushroom powder, and water



- 5) Saute lime leaves, bay leaves, lemongrass, and galangal



- 6) Cook the spice blend and add in the dried pulps



7) Add in the dried carrots and morning glory to furikake

