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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Date Cashew Cookie Bites
TITLE OF C&D : INNOVATION OF GLUTEN-FREE COOKIE BITES
MADE FROM DATES AND CASHEWS FOR A
HEALTHY SNACK
Yield : 1 small jar
Main Ingredients : 60 g dates & 60 g cashews
Ingredients :

- | | |
|----------------------|-------------------------|
| - 60 g dates | - 20 g sugar |
| - 60 g cashews | - 10 g egg |
| - 20 g pumpkin seeds | - ¼ tsp vanilla essence |
| - 50 ml milk | - ¼ tsp baking soda |
| - 30 g rice flour | - a pinch of salt |
| - 20 g corn starch | - black sesame seed |
| - 30 g melted butter | |

Method :

1. Separate the dates from their seeds and skin.
2. Then, heat the milk in a saucepan. Bring it to simmer, add the dates and bring to a boil until the dates soften. After that, remove from heat. Set aside the softened dates.
3. Next, blend 60 g of cashews and 20 g of pumpkin seeds until smooth and fine.
4. Then, add the dates into the mixture and blend again until it forms a dough-like consistency.
5. After the dates dough is done, the next step is to make the flour dough.
6. First, melt the butter.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

7. Mix the rice flour, corn starch, vanilla, baking soda, melted butter, eggs and a pinch of salt.
8. Stir until well blended and forms the consistency of cookie dough. After both doughs are done, mix the two doughs until smooth.
9. Weigh the dough into 6 g portions and shape each portion into a ball.
10. Place the shaped dough onto a tray and flatten each piece using a fork.
11. Sprinkle chopped pumpkin seeds and black sesame seeds on top of the cookie dough.
12. Bake in the oven at 150 degrees Celcius for 20 minutes.
13. Remove from the oven, let the cookies cool and store in an airtight jar.

Product Description

This product is a gluten-free cookie bites. These cookie bites are made from dates, processed with cashews and seeds such as pumpkin seeds and black sesame. These cookies are a great solution for those seeking a nutritious snack that support overall wellness. The purpose of this product is to provide a delicious, convenient, and healthy snack option without compromising on taste or nutrition. Packed with essential nutrients, it can boost energy, and provides a good sources of fiber. With no gluten, these cookies are a great choice for individuals with dietary restrictions or anyone looking for a wholesome snack. Their rich combination of natural ingredients also makes them an ideal choice for maintaining a balanced diet.

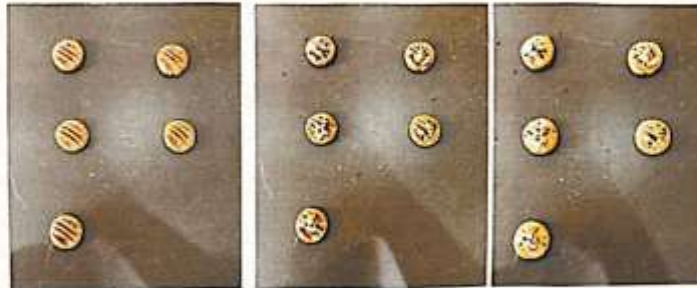
TRIAL PROGRESS

Currently, the cookies have a good taste with the perfect level of sweetness. Additionally, the cookies have a crunchy texture. However, the shelf life of the cookies and how long the texture lasts have not been tested yet. Therefore, the texture will likely be tested again to achieve a better product.



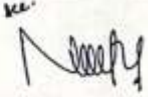
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Documentation of the cookies after being flattened, topped with pumpkin seeds and black sesame seeds, and after being baked.

Student Name : Michelle Lorens
NIM : 2374130010007

Advisor	1 st Examiner	2 nd Examiner
 Name: Novi Indah Permata Sari, S.T., M.Sc. Date: 9/5/2025	 Name: Heni Adhianata, S.TP., M.Sc. Date: 9/5/2025	 Name: Arya Putra Sundjaja, S.E. Date:

2. Approved Sensory



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CREATING DELICIOUS TASTES, CREATING A BETTER WORLD

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 11 April 2025

NAME : Michelle Lorens

NIM : 2374130010007

PRODUCT : DEVELOPMENT OF GLUTEN-FREE COOKIE BITES USING DATES
AND CASHEWS FOR CARDIOVASCULAR HEALTH

ADVISOR : Novi Indah Permata Sari, S.T., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	3	4	4	19
Panelist 3	4	4	5	4	5	22
Panelist 4	4	4	3	3	3	17
Panelist 5	4	5	4	4	4	21
Panelist 6	4	5	4	5	4	22
Panelist 7	5	5	4	5	5	24
Panelist 8	3	3	2	3	3	14
Panelist 9	4	4	2	3	3	16
Panelist 10	5	5	5	5	5	25
TOTAL	41	43	36	40	40	200

NOTES :

1. Enak, manisnya pas, tekstur sudah oke
2. tekstur cenderung keras
3. Tidak ada
4. Dry, can add a bit more sweetness. Would be nice if you can taste more texture of the cashew
5. Good tetapi kurang renyahh
6. Taste good
7. Sudah oke
8. Gluten free products are a lot these days, whats the specialty of your product besides the toppings ?
9. too hard
10. taste cukup, tekstur renyah, menarik dilihat



3. Consultation Form



Madani Kuliner & Patiseri
OTTIMO
INTERNASIONAL
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	Sabtu, 1 Maret 2025	Kontribusi produk frozen food		Nyalya
2	Rabu, 5 Maret 2025	Pertemuan Pegawai Bureau Hake	Ken/ Nyalya	Nyalya
3	Rabu, 5 Maret 2025	Konsultasi perus- haan produk		Nyalya
4	Senin, 17 Maret 2025	Pertemuan Pegawai Galeri	Ken/ Nyalya	Nyalya
5	Senin, 17 Maret 2025	Pertemuan Produk Cookies	Ken/ Nyalya	Nyalya
6	Jumat, 21 Maret 2025	Konsultasi rasa & tampilan cookies		Nyalya

Name : Michene Lorenz
Student Number : 2334130010007
Advisor : M.S. Nouri

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	Kamis, 8 Mei 2025	Konsultasi mengenai Proposal NDP		Nyalya
8	Rabu, 18 Juni 2025	Konsultasi mari revisi proposal	Ken/ Nyalya	Nyalya
9	Rabu, 18 Juni 2025	Konsultasi mari revisi proposal	Ken/ Nyalya	Nyalya
10	Rabu, 18 Juni 2025	Konsultasi mari revisi proposal		Nyalya

4. Systematic Process Documentation

- 1) Soaked dates in pasteurized milk



- 2) Strain and grind the dates



- 3) Grind cashews and pumpkin seeds



- 4) Ground cashew and pumpkin seeds



- 5) Mix dates and ground cashew



- 6) Mix dates dough with rice flour, cornstarch, eggs, melted butter, baking soda, and vanilla.



7) Weigh the dough



8) Shape the dough



9) Sprinkle with black sesame seeds



10) Bake at 150° celcius for 15-20 minutes



11) Let it cool and store in airtight jar

