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APPENDIX

1. Approved Recipe

**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

APPROVAL RECIPEE

Recipe Name : Honey Lolipop Candies

TITLE OF C&D : IMMUNITY BOOSTING HONEY LOLLIPOP AS HEALTHIER ALTERNATIVE TO REGULAR CANDY

Yield : 2 portion

Main Ingredients : 150 g Honey, 100 g ginger, 50 g galangal, 100 g fresh lemon, 100 g fresh pineapple, 250 g isomalt sugar

Ingredients :

- 150 g honey	- 1 g mint leaves
- 100 g ginger	- 2 tbsp water
- 50 g galangal	- 250 g isomalt sugar
- 100 g fresh lemon	- 1 g turmeric powder
- 100 g fresh pineapple	- 1 g himalaya salt
- 15 g cinnamon	

Method :

1. Clean the ginger, galangal and remove the peels from the lemon.
2. Blend the ginger, galangal, lemon, pineapple, mint leaves until smooth.
3. Strain it and cook the juice with isomalt sugar in low heat until it melts.
4. Add himalaya salt, turmeric powder, cinnamon and honey.
5. Heat them for a little bit longer and bring it to boil until the texture is caramelizing in 160°-170°.
6. After it is caramelized, turn off the heat then pour it to the candy mold.
7. Let dry for about 30 minutes or let it cool in chiller.
8. Keep in a jar / packaging after the candies are completely dry.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

This honey lollipop candies are made as an immunity boosting candy using natural ingredients like honey, cinnamon, ginger, galangal, lemon, pineapple, mint leaves, and turmeric. It is cooked with isomalt sugar until it thickens and becomes solid, creating a unique and amazing taste. Isomalt sugar is considered healthier than regular sugar because it has a lower glycemic index, causing a slower rise in blood sugar, contains fewer calories, and doesn't contribute to tooth decay. With a mix of sweet, sour, and spicy flavors, this honey lollipop candies are packed with ingredients that help strengthen the immune system. Unlike regular candies, this lollipop is a healthier choice because it's made with all natural ingredients. Even though the honey is cooked to create the perfect texture, its antibacterial and anti-inflammatory properties still help support your immune system.

TRIAL PROGRESS

In the initial trial, the product made did not meet the desired standards. But the flavor was close to what we expected, similar to traditional herbal drinks. However, the candy didn't harden properly because it lacked enough sugar, resulting in a soft texture. This shows that the balance of ingredients needs further adjustment to achieve the right hardness. While honey provides a natural sweetness, additional sugar is needed to help the candy firm up properly. The next trial will focus on adjusting the sugar amount to ensure the candy hardens without losing its desired flavor and reach the right cook temperature.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Gabriella Laurenti Isnani
NIM : 2374130010037

Advisor	1 st Examiner	2 nd Examiner
		
Name: Heni Adhianata, S. TP., M. Sc Date: 9/5/2025	Name: Novi Indah Permata Sari, S.T., M.Sc Date: 9/5/2025	Name: Chef Anthony Sucipto, A.Md. Par Date:

2. Approved Sensory



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
CULINARY ARTS : GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 16 April 2025

NAME : Gabriella Laurenti Isnani

NIM : 2374130010037

PRODUCT : IMMUNITY BOOSTING HONEY LOLLIPOP AS HEALTHIER
ALTERNATIF TO REGULAR CANDY

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	4	4	3	20
Panelist 2	4	3	5	3	4	19
Panelist 3	2	3	4	2	2	13
Panelist 4	5	3	5	4	4	21
Panelist 5	3	4	3	3	3	16
Panelist 6	5	3	4	3	5	20
Panelist 7	4	4	4	3	4	19
Panelist 8	5	3	4	3	3	18
Panelist 9	5	4	4	3	4	20
Panelist 10	4	4	3	4	4	19
TOTAL	42	35	40	32	36	185

NOTES :

1. ada rasa jamu, ada rasa pahit, tekstur terlalu keras, kalau mau buat peminum honey, bisa coba tekstur seperti comvita
2. oke lah
3. rasa aneh
4. Smell can be improved, try adding something more fragrant
5. Visually too much air bubble, not suitable if aimed for children ginger is too spicy
6. Looknya okee, tapi ada rasa pahit sedikit. Lama kelamaan juga muncul rasa asam
7. Unik, tapi rasa jahenya terlalu pekat
8. Tastenya dan aromanya perlu ditambahkan sesuatu yang bikin jadi "candy" maybe lemon?? Pilihan madunya jg harus cari yg tastenya enak
9. Good
10. nice



3. Consultation Form



Akademi Kuliner & Pastry
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CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Gabriella Laurentisyan
Student Number :
Adviser : Ms. Heni

No	Date	Topic Consultation	Name/ Signature	Adviser Signature
1.	19/3/25	Penentuan Resep	Heni/ [Signature]	[Signature]
2.	19/3/25	Penentuan Metode pembuatan	Heni/ [Signature]	[Signature]
3	18/3/25	* Konsultasi Produk Permen	Chief Anthony [Signature]	[Signature]
4	17/3/25	Konsultasi Produk Permen	ms Novi [Signature]	[Signature]
5.	10/5/2025	Chapter I	ms Heni [Signature]	[Signature]
6	14/5/2025	Chapter 1 - 3	ms Heni [Signature]	[Signature]

No	Date	Topic Consultation	Name/ Signature	Adviser Signature
7.	7/6/2025	revisi bab 1-3	ms Heni [Signature]	[Signature]
8.	9/6/2025	revisi bab 1-3	ms Novi [Signature]	[Signature]
9.	18/6/2025	revisi bab 1-3	Chief Anthony [Signature]	[Signature]
10.	18/6/2025	konsultasi bab 4.	ms Heni [Signature]	[Signature]

1. Systematic Process Documentation

- 1) Clean and blend the ginger, galangal, lemon, pineapple, mint until smooth



- 2) Strain and cook the juice with isomalt sugar, turmeric, cinnamon, and honey.



3) Boil the candy until caramelizing



4) Pour to the candy mold and let it cool at room temperature



- 5) Keep in a packaging after the candies are completely dry

