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APPENDIX

1. Approved Sensory



AKADEMI KULINER & PATISERI
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INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 21 April 2025

NAME : Wilbi Wahyono

NIM : 2374130010027

PRODUCT : THE UTILIZATION OF CAROB POWDER AS A CACAO SUBSTITUTE IN
THE PRODUCTION OF FAUX CHOCOLATE BARS

ADVISOR : Elma Sulistiya, S.TP., M. Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	3	4	4	21
Panelist 2	4	4	4	4	4	20
Panelist 3	5	3	5	3	4	20
Panelist 4	5	4	5	5	5	24
Panelist 5	4	2	3	3	3	15
Panelist 6	4	4	2	2	3	15
Panelist 7	5	5	3	4	4	21
Panelist 8	4	3	4	4	4	19
Panelist 9	4	3	4	4	4	19
Panelist 10	4	3	4	4	4	19
TOTAL	44	36	37	37	39	193

NOTES :

1. Okay
2. Good
3. Ada sedikit rasa asam dan baunya kurang enak
4. Ini oke untuk diproduksi lebih lanjut, mungkin PRnya rasa manisnya agak sedikit bikin serik
5. krng manis
6. A bit too sweet and melts really easy, making it very messy to eat
7. Sudah okay
8. It melts easily
9. Aromanya kurang sedap, rasa coklat agak sedikit aneh
10. baunya agak kurang



2. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Carob Dubai Chocolate Bar
TITLE OF C&D : The Utilization of Carob Powder as a Cacao Substitute in the Production of Faux Chocolate Bars
Yield : 230 g (per Packaging)
Main Ingredients : 50 g of Carob Seed Powder and 80 g of Coconut Oil.
Ingredients :

Carob Bar shell:

- 50 g of Carob Seed Powder
- 80 g of Coconut Oil
- 0,1 g of Stevia

Filling:

- 30 g of Kataifi
- 30 g of Peanut Butter
- 5 g of Butter
- 0,2 g of Stevia

Method :

1. Shift the carob seed powder into a bowl.
2. Add in the coconut oil and stevia to the carob seed mixture, mix well until homogenous. Set it aside.
3. Chop the kataifi into smaller pieces to make the filling.
4. Toast the kataifi with butter until golden brown on medium-high heat.
5. Let the kataifi cool down. Once cooled, add in the peanut butter and stevia then mix thoroughly.
6. Before assembling the carob bar sift the carob mixture one last time.
7. Then assemble the carob bar by pouring in the first layer of carob mixture into the mold. Place it in the freezer until it is hard.
8. Once harden enough, add in the kataifi peanut filling.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

9. Cover the kataifi filling with carob mixture. Freeze for a minimum of 5 hours until the bar has completely harden.

Product Description

(Product Description, Product Purpose dan Product Advantage)

1. Product Description: This faux chocolate bar is made from carob powder that are still rarely used. Knowing that carob seeds are still rarely used as a substitute for cacao seems like a great idea to replace cacao as carob itself has multiple benefits such as high calcium, low caffeine, and low sugar content.
2. Product Purpose: To make a chocolate-free chocolate products so that people who have high caffeine and sugar restrictions can enjoy chocolate bars that resemble chocolate bars in general but with the main ingredient of carob powder, which has low caffeine and sugar.
3. Product Advantage: This product uses raw materials that have not yet been developed in the confectionary industry. This product can be an alternative so that a broader market can enjoy the taste of chocolate without increasing sugar or caffeine levels. In addition to that carob powder themselves have a fairly high calcium content that is good for bone health.

TRIAL PROGRESS (50 – 100 WORDS)

At the time of the first trial, the problem was to find the right level of consistency of the carob-chocolate mixture from carob powder where it was not too thin but also not too thick so that it could cover the sides of the mold so that it could be filled with kataifi or any other filling.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



(product picture)

Student Name : Wilbi Wahyono
NIM : 2374130010027

Advisor	1 st Examiner	2 nd Examiner
 Name: Elma Sulistiya, S.TP., M.Sc Date: 08/05/2025	 Name: Windi Habsari, S.T., M.T Date: 01/05/2025	 Name: Chef Jessica Hartan, A.Md. Par Date: 03/05/2025

3. Consultation Form



Akademi Kuliner & Pastry
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 INTERNATIONAL
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	7/03/25	Konsultasi ide dan debitor		Elma
2.	7/03/25	Konsultasi bahan tsian coklat	Jessica H.	
3.	21/03/25	Recipe Approval		Elma
4.	10/03/25	Filling for cake nursing banana	Ms. Wanti	
5	18/03/25	Konsultasi packaging		Elma
6	20/04/25	Konsultasi tsian Babi dan S		Elma

CS Scanned with CamScanner

Name : wibi wahyono
 Student Number : 2374130010027
 Advisor : Elma Sulis Hya

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	20/10/15	Konsultasi packaging	Ms. Wanti	
8.	20/10/15	Konsultasi Babi dan S	Jessica H.	
9.	24/06/15	Konsultasi Selada keseluruhan	Jessica H.	
10.	25/08/15	Konsultasi harga bahan baku	Ms. Wanti	

4. Systematic Process Documentation

1) Ingredients of vegetarian carob dubai chocolate bar



2) Weigh the carob seed powder and coconut oil



3) Weigh the peanut butter



4) Saute kataifi and butter



5) Mix the sauted kataifi and peanut butter



6) Mix the mixture



7) Strain the mixture



8) Pour thin layer, add kataifi filling, and cover the chocolate bar



9) End result

