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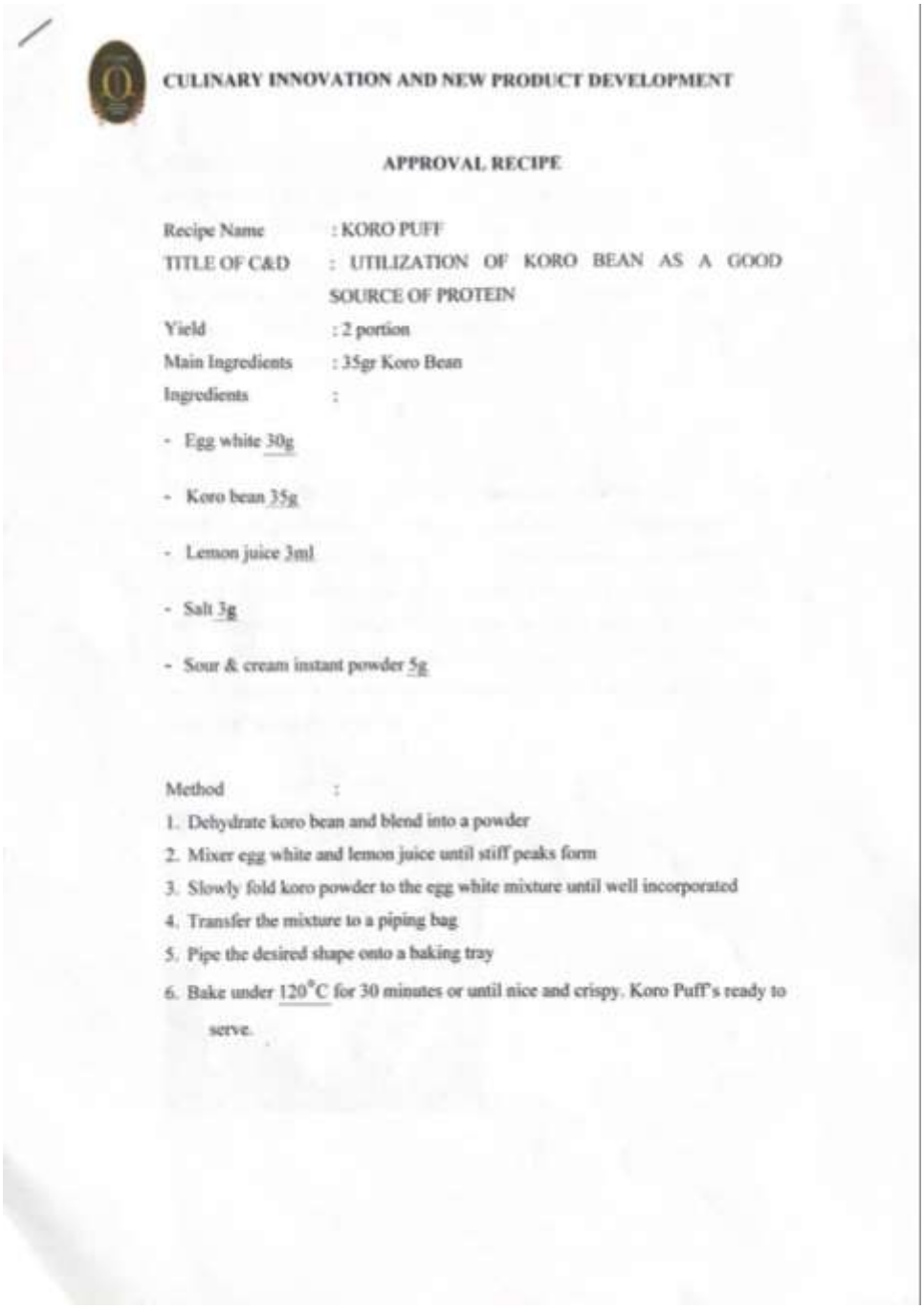
APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : KORO PUFF
TITLE OF C&D : UTILIZATION OF KORO BEAN AS A GOOD SOURCE OF PROTEIN
Yield : 2 portion
Main Ingredients : 35gr Koro Bean
Ingredients :

- Egg white 30g
- Koro bean 35g
- Lemon juice 3ml
- Salt 3g
- Sour & cream instant powder 5g

Method :

1. Dehydrate koro bean and blend into a powder
2. Mixer egg white and lemon juice until stiff peaks form
3. Slowly fold koro powder to the egg white mixture until well incorporated
4. Transfer the mixture to a piping bag
5. Pipe the desired shape onto a baking tray
6. Bake under 120°C for 30 minutes or until nice and crispy. Koro Puff's ready to serve.

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

PRODUCT DESCRIPTION

Soybeans are a popular source of plant-based protein around the society, but around 50% of the demand is still met through imports. This highlights the need for nutritious alternatives, such as koro beans. Koro beans are not only affordable and rich in plant-based protein but also have the potential to help prevent stunting in children. Furthermore, Koro Puff is and also gluten free! Making it a great snack choice for those on a diet.

TRIAL PROGRESS

Tried 3 different recipes with different additional ingredients and yield. The first trial is the original recipe with no seasonings whatsoever. The second recipe uses honey that is meant to stabilize the mixture and add natural flavors. The third recipe uses twice the amount of honey with an additional of corn flour. The recipe without honey succeed cause the honey turns out to burn throughout the baking process. The addition of honey made the puff soggy and hard to dry. On the second trial, tried a 1:1 ratio of koro bean and egg white, and turns to be nice and crispy with a slightly harder texture.

TRIAL DOCUMENTATION

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Jenice Ivana Athalia

NIM : 2374130010046

Advisor	1st Examiner	2nd Examiner
Name: Heni Adhianata Date: 21/3/2025	Name: Windy Habsari Date: 29/3/2025	Name: Anthony Sucipto Date: 21/3/2025

2. Approved Sensory

AKADEMI KULINER & PATISERI
OTTIMMO INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 April 2025
NAME : Jenice Ivana Athalia
NIM : 2374130010046
PRODUCT : UTILIZATION OF KORO BEAN AS A GOOD SOURCE OF PROTEIN
ADVISOR : Heni Adhianata, S.TP., M.Sc

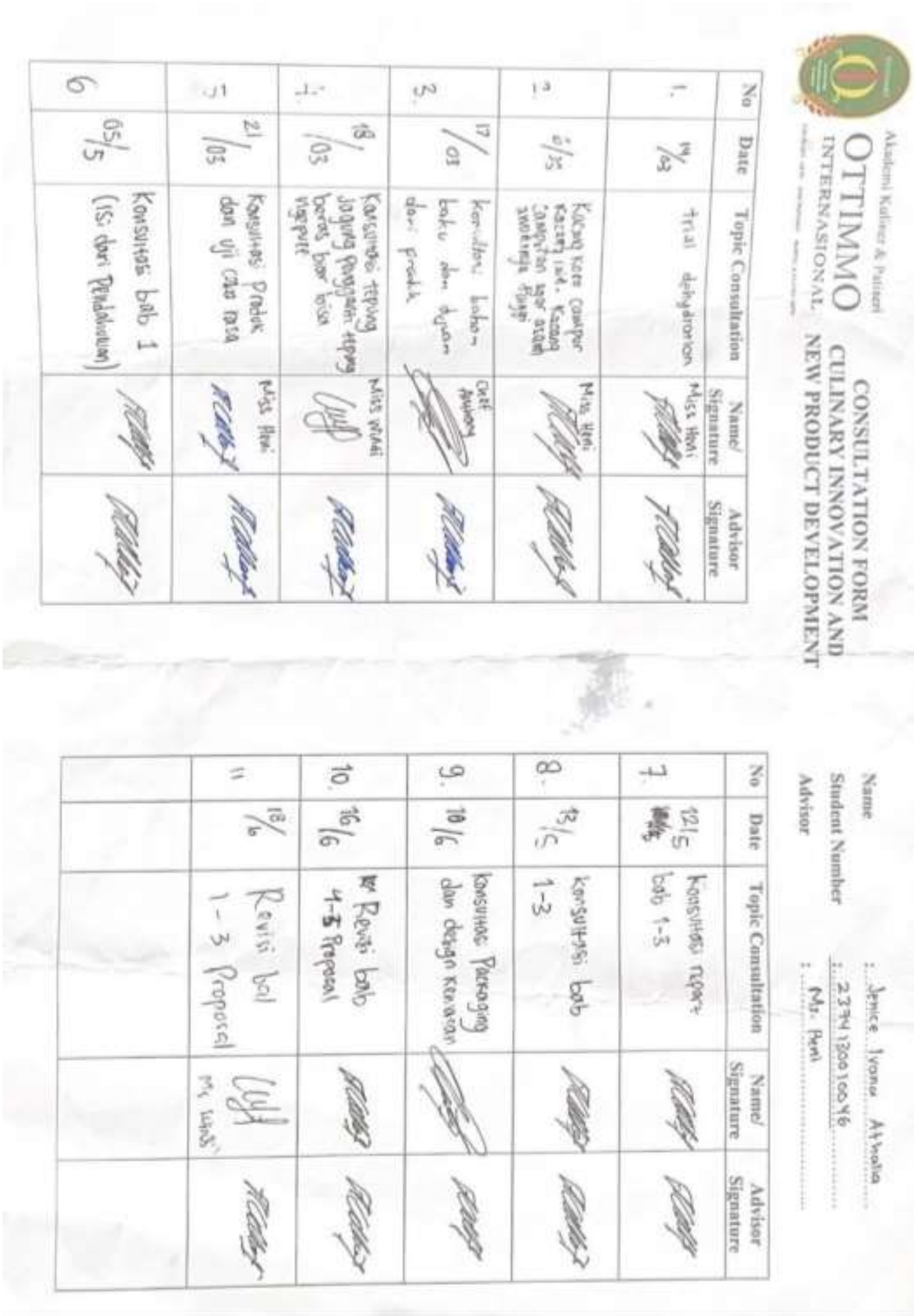
PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	2	3	17
Panelist 2	5	5	4	5	4	23
Panelist 3	4	4	2	3	4	17
Panelist 4	4	3	3	3	4	17
Panelist 5	4	4	3	4	3	18
Panelist 6	4	5	4	3	4	20
Panelist 7	4	4	3	3	4	18
Panelist 8	4	2	2	2	2	12
Panelist 9	5	5	1	5	4	20
Panelist 10	4	4	3	4	3	18
TOTAL	42	40	29	34	35	**180**

NOTES :

APPROVED

1. Tekstur oke, tapi rasanya terlalu asin
2. Ada rasa sedikit rasa tengik atau bau kacang tersisa, dan tekstur seperti melemp
3. Asinnya bisa di kurangi, Texture bisa dibuat lebih crispy
4. A bit soggy. If its crunchy might taste better. Way too salty. And has a bit not pleasant aftertaste
5. No more chalky texture but it's a bit stale
6. Texture not crunchy enuff and taste a bit too salty. Other than that is okay.
7. Terlalu asin
8. lembek. rasa aneh
9. Ayo diperbaiki lagi texture dan packaging (cara penyajiannya)
10. Perbaiki tekstur

3. Consultation Form



Akademi Kuliner & Patiseri
OTTIMMO INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Jenice Ivana Athalia
Student Number : 2374130010046
Advisor : Ms. Heni

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	14/03	trial dehydration	Miss Heni	
2.	6/35	Kacang koro campur kacang ijo. Kacang campuran agar asam amino-nya tinggi	Miss Heni	
3.	17/03	kondisi bahan baku dan dyam dari produk	Chef Anthony	
4.	18/03	Konsultasi tepung jagung pengganti tepung beras biar bisa ngepuff	Miss Windi	
5	21/03	Konsultasi Produk dan uji cita rasa	Miss Heni	
6	05/5	Konsultasi bab 1 (isi dari Pendahuluan)		
7.	12/5	Konsultasi report bab 1-3		
8.	13/5	konsultasi bab 1-3		
9.	10/6	konsultasi Packaging dan design Kemasan		
10.	16/6	Revisi bab 4-5 Proposal		
11	18/6	Revisi bab 1-3 Proposal	Ms Windi	

4. Systematic Process Documentation

1) Soak the bean for 24 hours, peel the skin afterwards

2) Dehydrate for 24 hours under 70 165ºC, grind to flour

3) Ingredients of Koro Biscuit

4) Separate the egg yolk and egg white

5) Add lemon juice to the egg white

6) Mixer until stiff peak

7) Add the seasoning mix and shift the flour

8) Fold until well mixed

9) Add egg yolk, fold

10) Transfer to a piping bag

11) Pipe to the baking sheet

12) Bake for 15-20 minutes under 165ºC.