

BIBLIOGRAPHY

- Aisyah, S., Harioputro, D. R., & Nurwati, I. (2024). The potential of durian seed (*Durio zibethinus* Murr.) as natural resources with antioxidant activity and total flavonoid content. *Nusantara Science and Technology Proceedings*, 43, 14–19. <https://doi.org/10.11594/nstp.2024.4303>
- Badan Pengawas Obat dan Makanan (BPOM). (2021). *Guidelines for food labeling and advertisement*. Indonesian National Agency of Drug and Food Control. <https://www.pom.go.id/>
- Kumoro, A. C., & Hidayat, J. P. (2018). Functional and thermal properties of flour obtained from submerged fermentation of durian (*Durio zibethinus* Murr.) seed chips using *Lactobacillus plantarum*. *Potravinarstvo Slovak Journal of Food Sciences*, 12(1), 607–614. <https://doi.org/10.5219/965>
- Mohd Zain, N., Azemi, N. A., Shamsudin, R., & Othman, Z. (2012). Proximate composition and functional properties of seed and seed flours of durian (*Durio zibethinus*). *International Food Research Journal*, 19(3), 1051–1060.
- Ong, S. M. (2024). *Development of durian seed crisps using durian seed paste and potato blend* [Undergraduate thesis, Tunku Abdul Rahman University College]. Tunku Abdul Rahman University College Institutional Repository. <https://eprints.tarc.edu.my/29869/>
- Pratama, F., Putri, N. M., & Lestari, W. D. (2022). Antioxidant and anti-inflammatory activities of durian pulp, seed, and peel flour. *PeerJ*, 10, e12933. <https://doi.org/10.7717/peerj.12933>
- Rahmawati, N., & Fitriani, D. (2023). Sensory quality improvement of root-based chips through seasoning optimization. *Indonesian Journal of Food Technology*, 6(2), 87–94. <https://doi.org/10.24198/ijft.v6i2.2023.87>
- Sari, S. L., Yanti, R. N., & Nurfadillah, N. (2021). Characterization of durian seed flour and its potential for food application. *IOP Conference Series: Earth and Environmental Science*, 1012(1), 012038. <https://doi.org/10.1088/1755-1315/1012/1/012038>
- Sofiyanita, A., & Nurhayati, T. (2017). Penentuan kadar gizi dan uji organoleptik keripik biji nangka dan biji durian. *Jurnal AROMATIKA*, 2(1), 31–37.

<https://jurnal.unimed.ac.id/2012/index.php/aromatika/article/view/10193>

APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Chips Durian Seeds Balado
TITLE OF C&D : PROCESSING OF DURIAN SEED-BASED CHIPS AS FOOD
WASTE OPTIMALITATION
Yield : 100 Grams (per Packaging)
Main Ingredients : Dried Durian Seeds
Ingredients :

- 100 gr Durian Seeds
- 125ml oil
- 3 G Chicken powder
- 1 G Onion powder
- 1 G Garlic powder

Method :

1. Peel the Durian seeds
2. Boil the durian seeds for 45 minutes until fork tender
3. Dry the durian seeds with paper towel or napkin
4. Cut thinly slices with mandoline or knife
5. Fry 150C for 3-5 minutes the sliced seeds until golden brown
6. Add the seasoning



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description (Deskripsi Produk, Tujuan Produk dan Keunggulan Produk)

1. Deskripsi: Made from durian seeds contain a lot of antioxidant, reducing diabetes, cholestrol and having benefit fot people who have a heart desease, rich of vitamin C, reducing the amount of carbs in the kentang balado chips.
2. Tujuan: Reducing foodwaste, making new invention of snack
3. Keunggulan Produk: Contain antioxidant, less fat, rich in protein, high fiber, contain magnesium, and iron, good for digest, and preventing heart desease.

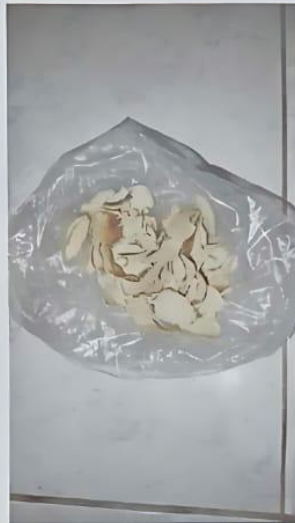
TRIAL PROGRESS (50 – 100 WORDS)

During first trial i try 3 different method, after boilling Fry, Bake, and dried. The result is, fry is the fastest method to burnt because the chips are really thin, bake is the most suitable to cook its not easy to burnt and les calorie, while dried taking the longest time but redusing the aftertaste and smell. The durian seeds after being cook becomes bland but still having the crispiness. Durian seeds have slimy texture after being peel to making it less slimy we need to boil and dried it with paper towel or towel however the slime is not dangerous.



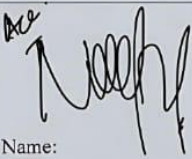
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



(durian chips before cooked with balado pictures)

Student Name : Nicholas Raine
NIM : 2374130010016

Advisor	1 st Examiner	2 nd Examiner
		
Name: Date:	Name: Heni Adhianata Date: 20/3/2025	Name: Michael Valent Date: 20/3/2025

2. Approved Sensory



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 09-May-25

NAME : Nicholas Raine

NIM : 2374130010016

PRODUCT : DURIAN SEEDS AS SUBSTITUTE FOR POTATO IN POTATO
BALADO CHIPS

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	5	4	5	5	23
Panelist 2	3	3	4	3	3	16
Panelist 3	5	4	5	5	5	24
Panelist 4	4	4	4	4	4	20
Panelist 5	4	5	5	5	5	24
Panelist 6	4	4	4	4	4	20
Panelist 7	3	4	4	4	4	19
Panelist 8	4	4	5	5	4	22
Panelist 9	3	4	4	4	4	19
Panelist 10	5	4	4	3	4	20
TOTAL	39	41	43	42	42	207

NOTES :

1. Good already
2. Tekstur sudah renyah, tinggal memperbaiki bentuk nya saja
3. tekstur sudah baik, rasa juga enak, tapi tidak ada aroma tertentu
4. Way better, texture is crisp
5. Good
6. Enak
7. Good
8. Nahh ini Mantapp!!
9. mulai ok
10. Seasoning bisa di adjust lagi, agak dominan di merica. Pastikan tekstur bisa seperti ini sampai nanti ujian.



**OTTIMO
INTERNASIONAL**
C/IRIBARRE 4475 CALLEJON DE LAS FLORES 10000
MADRID 28014

Name	..Nicholas Reine..
Student Number	..237413010016..
Advisor	..Novi, Inken P P m a t a s o n !

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	14/3 2025	end idea	 ms. hani	
8	16/3 2025	end idea	 ms. hani	
9	12/5 2025	propose end	 ms. hani	
10	16/5 2025	propose end	 ms. hani	
11	8/7 2025	propose end	 ms. hani	
12	9/7 2025		 ms. hani	

4. Systematic

1) Ingredients durian seeds chips



2) Peel the seeds



3) Boil the durian seeds



4) Slice the durian seeds exactly at 1mm



5) Fry the durian seeds until golden brown



6) Mix with seasoning



7) Result

