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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : JACKNUT GRANOLA
TITLE OF C&D : UTILIZATION OF JACKFRUIT SEEDS IN GRANOLA
A FUNCTIONAL FOOD SOURCE
Yield : 1-2 portion
Main Ingredients : 60 g Jackfruit seeds
Ingredients :

- | | |
|----------------------------------|--------------------------------|
| - 30 g Rice crispies | - 40 g Egg white |
| - 19 g Peanuts, roasted, Chopped | - 12 g Sunflower seeds, peeled |
| - 20 g Honey | - 8 g Sesame seeds |
| - 2 g Cinammon powder | - 2 g Salt |
| - 5 g Granulated sugar | - 10 g Brown sugar |
| - 7 g Coconut oil | |

Method :

1. Wash the jackfruit seeds thoroughly under running water.
2. Boil the seeds for 40 minutes until tender, then peel and slice them thinly.
3. Bake the sliced seeds at 150°C for 30 minutes to dehydrate.
4. Roast peanuts, sesame seeds, and sunflower seeds separately until fragrant.
5. Bake oats at 160°C for 10 minutes until lightly golden.
6. Whisk palm sugar syrup, honey, egg whites, cinnamon powder, and a pinch of salt until slightly foamy.
7. Mix dried jackfruit slices, roasted nuts/seeds, and raisins into the syrup.
8. Press the mixture into a baking tray (1 cm thick) and press the mixture firmly into rectangular molds.
9. Bake at 150°C (300°F) for 20 minutes until golden and crisp.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Jack Nut Granola is a nutritious and crunchy snack made from carefully processed jackfruit seeds, premium nuts, and natural sweeteners. It offers a unique taste with a perfect balance of crispness and natural sweetness. This product aims to provide a healthy and sustainable snack option by utilizing jackfruit seeds, which are often overlooked, as an innovative and nutrient-rich ingredient. Packed with protein, fiber, and essential minerals, Jack Nut Granola is a wholesome choice for daily consumption. Made with natural ingredients like honey and sugar, it ensures a delicious taste without artificial preservatives. Baked to perfection, it delivers a crunchy and satisfying texture, making it ideal for breakfast, snacking, or as a topping for yogurt and smoothie bowls. Additionally, this product promotes sustainability by repurposing jackfruit seed waste, reducing food waste, and offering a flavorful, eco-friendly snack alternative.

TRIAL PROGRESS (50 – 100 WORDS)

In the first trial of making Jack Nut Granola, the cut pieces and jackfruit seeds became too hard and inedible, making the texture unpleasant. In the second trial, the processing method for boiling and baking the jackfruit seeds was adjusted, resulting in a slightly firm but still consumable texture. However, the granola remained somewhat sticky due to an incorrect ratio of sugar, honey, and egg whites, affecting its overall consistency. Further adjustments are needed to achieve the ideal texture and balance of ingredients.

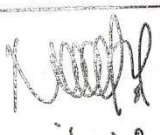
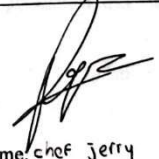


CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Bryant Rendy Irawan
NIM : 237130010022

Advisor	1 st Examiner	2 nd Examiner
 Name: Fillos Date: 24 Mar 2025	 Name: Nuri Irawan Date: 24/3/25	 Name: chef Jerry Date: 24 Mar 2025

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2025

NAME : Bryant Rendy Irawan

NIM : 2374130010022

PRODUCT : UTILIZATION OF JACKFRUIT SEEDS IN GRANOLA AS FUNCTIONAL FOOD SOURCE

ADVISOR : Filias Kusuma, S.E., M.M.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	4	3	4	3	17
Panelist 2	4	4	3	4	4	19
Panelist 3	4	5	3	4	4	20
Panelist 4	4	4	3	4	4	19
Panelist 5	3	4	4	3	3	17
Panelist 6	4	4	3	3	4	18
Panelist 7	4	4	4	3	4	19
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	5	5	22
Panelist 10	3	4	3	4	3	17
TOTAL	37	41	34	38	38	188

NOTES :

1. Tekstur masih keras, rasa didominasi oleh ingredients lain selain biji nangka
2. Rasa legit dan tekstur crispy, hanya sebagian kecil masih ada yang agak alot.
3. Overall sudah oke. Namun untuk tekstur ada bagian bagian yang keras
4. There are some parts that is very hard to chew.
5. texture ok. rasa agak sedikit over toasty. terlalu fragile
6. Lumayan
7. A little bland, it'll be good if there's dried fruit bits inside it to add natural sweetness and sourness
8. Good
9. overall Good
10. oke, tapi rasanya lebih banyak dari yang bukan biji nangka



3. Consultation Form

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	17/3 2025	ide bgi branding ke craker		
2	29/3 25	Product Consultation		
3	28/3 2025	konsultasi bab I		
4	19/4 2025	konsultasi persetujuan proposal		
5	16/4 2025	konsultasi produk		
6	29/3 2025	Approve resep		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
25/6 25		Product bab 4-5		
1/7 25		bab 4-5		
1/7 25		bab 4-5 Produk design		
24/7 25		Finalisasi		



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CULINARY INNOVATION AND
INTERNASIONAL NEW PRODUCT DEVELOPMENT

Name : Benny Rudy Triumman
Student Number : 2374130010012
Advisor : Mr. Philias

4. Systematic Process Documentation

1) Ingredients of granola jackfruit seeds



2) Boil the jackfruit seeds



3) Cut the jackfruit seeds



- 4) Bake the sliced jackfruit seeds



- 5) Toasted another grains/seeds



- 6) Mix all the ingredients



7) Shape the dough



8) Bake the dough

