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APPENDIX

1. Approved Recipe

	CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
APPROVAL RECIPE	
Recipe Name	: RABBIT SHUMAI
TITLE OF C&D	: UTILITAZION OF RABBIT MEAT AS A HIGH PROTEIN AND LOW CHOLESTROL FOR SHUMAI FILLING
Yield	: 1-2 portion
Main Ingredients	: 200 gr RABBIT MEAT
Ingredients	:
- 200 g Minced Rabbit Meat	- 5 g Salt
- 50 g Tapioca Flour	- 5 g White Pepper
- 50 g High Protein Flour	- 3 g Worcestershire Sauce
- 1 pcs Egg	- 2 g Fish Sauce
- 10 g Minced Garlic	- 3 g Oyster Sauce
- 15 g Chopped Scallion	- 3 g Sesame Oil
- 25 g Grated Carrot	- Shumai skin



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Method:

1. Mix minced rabbit meat, tapioca flour, high protein flour, and egg until well combined
2. Add in minced garlic, grated carrot, chopped scallion, salt, white pepper, fish sauce, oyster sauce, Worcestershire Sauce and sesame oil, mix it evenly
3. Take a shumai wrapper, place a spoonful of the filling in the center, and then shape it.
4. Arrange the shumai in a pre-heated steamer lined with parchment paper. Steam for about 8-10 minutes over medium heat until fully cooked.

Product Description

Rabbit meat is known as a high-protein, and a low-fat source of nutrition. Rabbit meat contains higher protein than chicken and beef that is 20-25 grams of protein per 100 grams, while chicken meat only contains 18-23 grams of protein per 100 grams and beef contains 17-22 grams of protein per 100 grams. In addition to being high in protein, rabbit meat is also low in fat. The fat contained in rabbit meat is 2-5 grams of fat in 100 grams of meat. In addition rabbit meat is also low in cholesterol. Due to its high protein and low fat content, rabbit meat is often recommended for a healthy diet, muscle building, and body recovery.

TRIAL PROGRESS

During trial 2 different methods are conducted, the first method is to chop the rabbit meat to make shumai, the texture was not smooth and quite rough. The second method is by grinding the rabbit meat which resulted a smooth texture. Overall the second method produces a better end result because the meat texture is more smooth and chewy for shumai.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION
(product pictures)



Filling for Rabbit Shumai

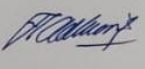


Rabbit Shumai



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Markus Tirtakusuma Widjaja
NIM : 2374130010003

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Achranata. Date: 11/7/2015	 Name: Novi Indah P. Date: 11/7/2015	 Name: Jessica Horton Date: 11/7/2015

2. Approved Sensory



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**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 30 April 2025

NAME : Markus Tirtakusuma Widjaja

NIM : 2374130010003

PRODUCT : UTILIZATION OF RABBIT MEAT AS A HIGH PROTEIN AND LOW CHOLESTROL FOR SHUMAI FILLING

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	3	4	4	21
Panelist 2	4	4	4	3	4	19
Panelist 3	4	4	2	3	3	16
Panelist 4	4	4	4	3	4	19
Panelist 5	4	3	2	3	3	15
Panelist 6	4	4	3	4	4	19
Panelist 7	4	5	4	4	4	21
Panelist 8	4	4	3	4	4	19
Panelist 9	4	4	2	4	3	17
Panelist 10	4	4	5	4	4	21
TOTAL	41	41	32	36	37	187

NOTES :

1. Masih ada serpihan2 kasar (sepertinya tulang)
2. Ok
3. Texture filling dan kulitnya hampir sama.
4. Cenderung hambar, kurang seasoning
5. Twrasa sedikit bertepung
6. texture agakdry
7. Kurang gurih/garam sedikit
8. A bit too firm almost like bakso
9. Too much bones
10. Everything is good



3. Consultation Form



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CREATING ARTS, GASTRONOMY, INNOVATION & TALENT

CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Harfuz, Tereakusuma W
 Student Number : 232418001003
 Advisor : Henri, Aghadatta, S. TP, M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	18/8 2025	Penyusunan Ke rep 1	Henri/ <i>Ready</i>	<i>Ready</i>
2.	21/8 2025	Hasil final 1 dan perbaikan ke rep	Henri/ <i>Ready</i>	<i>Ready</i>
3.	24/8 2025	Chapter 1	Henri/ <i>Ready</i>	<i>Ready</i>
4.	10/9 2025	Chapter 2	Henri/ <i>Ready</i>	<i>Ready</i>
5.	12/9 2025	Chapter 3	Henri/ <i>Ready</i>	<i>Ready</i>
6.	11/3 2025	Produk Consultation	<i>Ready</i>	<i>Ready</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	22/3 2025	Recipe consultation	<i>Ready</i>	<i>Ready</i>
8.	8/7 2025	Consultation chapter 1-3	<i>Ready</i>	<i>Ready</i>
9.	2/6 2025	Consultation Title	<i>Ready</i>	<i>Ready</i>
10.	9/7 2025	consultation chapter 1-3	<i>Ready</i>	<i>Ready</i>
11.	11/7 2025	consultation chapter 4-5	<i>Ready</i>	<i>Ready</i>

4. Systematic Process Documentation

1. Ingredients of Rabbit Shumai



2. Mix Rabbit Meat with Tapioca Flour, High Protein Flour, And Egg



3. Add in garlic, carrot, spring onion, salt, white pepper, Worcestershire sauce, fish sauce, oyster sauce, sesame oil, mix it evenly



4. Shape it



5. Steam the shumai, 10 minutes' 100°C



6. Shumai already cooked

