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APPENDIX

1. Approved Recipe

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : SLICE JAM
TITLE OF C&D : INNOVATIVE SLICED SPREAD: A PRACTICAL AND HIGH PROTEIN FROM PEANUTS AND ALMONDS
Yield : 6-8 portion
Main Ingredients : 100 gr peanuts and 100 gr almonds
Ingredients :

- 100 gr peanuts
- 100 gr almonds
- 40 ml honey
- 7 gr agar agar
- 400 ml water
- 2 gr salt

Method :

1. Roast the peanuts and almonds until cooked.
2. Puree the roasted peanuts and almonds into a smooth paste using a blender.
3. In a sauce pan, mix the agar-agar, water, and peanuts and almonds paste, then stir using a whisk.
4. Cook over low heat.
5. Add honey and salt, then stir until well blended.
6. Cook until boiling and thinkened.
7. Pour the mixture into the mold.
8. Leave it at a room temperature until it's not too hot, then put it in the chiller for 2-3 hours.
9. Remove from the mold and cut to size according to the size of bread.
10. Once set, ready to serve.

Product Description

This product is designed to make it easier for people to enjoy peanut and almond spread in a practical way while maintaining its nutritional value. Unlike regular

spreads, this product is presented in slice form, which makes it easier to use. Each slice contains a combination of peanuts and almonds, which are rich in protein and essential nutrients. With this innovation, consumers can enjoy a healthy spread more easily while still benefiting from its full nutritional content.

Product Purpose: The purpose of this sliced spread is to provide a more convenient way of using spread without compromising its quality or nutritional benefits. This product is designed to offer a practical solution for consumers who are busy and want a quick, easy way to enjoy spread. Additionally, the product aims to present a healthy and nutritious option that suits an active and healthy lifestyle.

Product Advantages:

1. Practical and Easy to Use: With its slice form, this product is incredibly easy to use without the need to spread it. Just take a slice and enjoy the delicious taste.
2. Combination of Healthy Nutrients: This product combines the benefits of peanuts and almonds. Almonds are rich in vitamin E and fiber, while peanuts are high in protein and healthy fats, making it an excellent source of nutrition.
3. Portable and Convenient: This sliced spread is very practical for on-the-go use, whether at school, work, or while engaging in outdoor activities.
4. Versatile: It can be used on a variety of dishes such as bread, biscuits, pancakes, or as a topping for other snacks.
5. Ideal for a Healthy Lifestyle: Made with natural ingredients and free from preservatives or artificial sweeteners, this product is a healthy and nutritious choice, perfect for those who are mindful of maintaining a balanced and healthy diet.

TRIAL PROGRESS (50 – 100 WORDS)

The first trial was conducted on March 10, 2025. In the first experiment, I used regular sugar as a sweetener and agar-agar to make it solid. The result was a good

taste and the texture was as expected. However, after consulting with others, I received feedback that sugar could affect the nutritional content of the final product. As a result, on March 12, 2025, I conducted the second trial. I made two different samples: the first one replacing sugar with stevia, and the second one using honey. For this experiment, I used gelatin instead of agar-agar. The result showed that honey tasted much better than stevia, and honey also had more nutritional content. Additionally, the texture from using gelatin was softer. The final conclusion is that the chosen sweetener is honey and the gelling agent is agar-agar.

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION

Student Name : Patricia Gabriel Mintaraga

NIM : 2374130010029

Advisor	1st Examiner	2nd Examiner
Name: Heni Adhianata, S.TP., M. Sc Date: 20/3/2025.	Name: Windy Habsari, S.T., M.Sc Date: 24/03/2025	Name: Michael Valent, A.Md. Par Date: 20/3/2025

2. Approved Sensory

AKADEMI KULINER & PATISERI OTTIMMO INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2025

NAME : Patricia Gabriel Mintaraga

NIM : 2374130010029

PRODUCT : INNOVATIVE SLICED SPREAD: A PRACTICAL AND HIGH PROTEIN FROM PEANUTS AND ALMONDS

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	4	4	20
Panelist 3	4	4	4	4	4	20
Panelist 4	2	4	2	4	3	15
Panelist 5	3	4	3	3	3	16
Panelist 6	5	5	5	5	5	25
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	4	3	4	19
Panelist 9	5	5	3	4	4	21
Panelist 10	4	4	4	4	4	20
TOTAL	40	43	36	39	39	**197**

NOTES :

1. Overall good
2. Nyaman untuk dinikmati
3. All good, kurang tasty sedikit
4. too dry. too thick
5. Taste nya cukup oke, tekstur terlalu padat.
6. Enakkkk!
7. Texture is better flavor is more bland
8. Lumayan
9. Good
10. sudah enak

CULINARY INOVATION APPROVED NEW PRODUCT DEVELOPMENT

3. Consultation Form

Akademi Kuliner & Patiseri

OTTIMMO INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

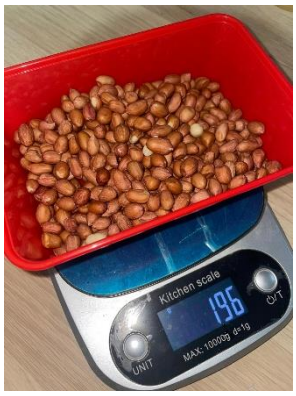
Name : Patricio Gabriel Mintarcog
Student Number : 23741300 6029
Advisor : Heni Adwiyanto, S.TP., M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	4/3 2025.	Penyusunan Recap dan pemahaman Metode	Heni	
2.	20/3 2025	Hasil trial 1 dan Approval Recipe	Heni	
3.	13/5 2025	Konsul ingredients dan alasan pakai kc. tanah	(Wng)	
4.	7/4 2025	Nilai gizi Ingredients		
5.	08/05 2025	Penyusunan Proposal		
6.	19/5 2025	Pemapan ujian proposal		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	18/6 2025	Packaging		
8	4/6 2025	Packaging		
9	4/3 2025	Penulisan Awalan BAB		
10	20/6 2025	Chapter 4		
11				
12				

4. Systematic Process Documentation

1) Weight the ingredients



2) Roast the peanuts and almonds

3) Blend the peanuts and almonds

4) Put all the ingredients into a sauce pan

5) cook until boiling

6) Pour into a mold

7) Remove and cut according to the bread size