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APPENDIX

1. Approved Recipe

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : VEGAN JERKY

TITLE OF C&D : VEGAN JERKY FROM BANANA PEEL AS FOOD WASTE OPTIMIZATION

Yield : 1-2 portion

Main Ingredients : 100 gr Banana Peel

Ingredients :

- 5 gram of coriander powder
- 8 gram of onion powder
- 8 gram of garlic powder
- 5 gram of ginger powder
- 5 gram of chili powder
- 8 gram of capsicum powder
- 10 gram of honey
- 20 ml of water
- 20 gram of palm sugar, sliced
- 150 ml of neutral oil
- 3 gram of salt
- 10 gram of sugar
- 30 gram of calcium hydroxide
- 10 gram of coriander seed, grounded

Method :

1. Clean the banana peel with running water and cut it into rectangular shapes.
2. Rinse with running water
3. Boil banana peel for 15 minutes
4. Wash with the running water, set a side

5. Soak in water with calcium hydroxide and wait overnight
6. Drain all the water and soak in clean water with salt and wait for 1 hours
7. Drain all the water and pat dry all the banana peel
8. Fry the banana peel with oil until get a crispy texture, set a side
9. Saute sugar, salt, palm sugar, honey, and water until get a thick texture
10. Saute all the spices (coriander powder, garlic powder, mushroom powder, ginger powder, onion powder, chili powder, capsicum powder) until fragnant
11. Put all the banana peel into pan
12. Stir until the spices and seasoning coat the banana peel
13. Vegan jerky is ready to eat

Product Description

1. Description : made from banana peel contain a lot of vitamin B6 and B12 and magnesium. Vitamin B6 promotes neurotransmitter production (e.g., serotonin), improving mood, memory, and reducing anxiety, Vitamin B12 Essential for red blood cell formation and DNA synthesis, preventing megaloblastic anemia and magnesium for Aids calcium absorption and bone formation, preventing osteoporosis.
2. Objective : optimization a banana peel as a vegan option for jerky with vitamin B6,B12, magnesium and high fiber.
3. Advantages : vegan jerky option to substitute meat jerky, high fiber, contain high vitamin B6, B12 and magnesium, good for digest and prevent the risk of heart disease and blood vessel damage.

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS

During the first trial, there are 2 different methods: the first method is to remove the white part inside the banana peel, and the second method is to keep the white part of the banana peel still intact. The banana peel without the white part is mostly dry from the frying process because the peel is too thin; the texture is not similar to jerky. The banana peel with the white part is endured with the frying process, and the texture is similar to jerky and not dry. The banana peel must be soaked in water and calcium hydroxide overnight to remove the bitter and astringent taste.

TRIAL DOCUMENTATION

(Banana peel before cooked)

(Banana Peel after cooked)

Student Name : Clement Budi Indrajaya

NIM : 2374130010024

Advisor	1st Examiner	2nd Examiner
Name: Filias Kusuma	Name: [illegible]	Name: [illegible]
Date:	Date:	Date:

2. Approved Sensory

AKADEMI KULINER & PATISERI OTTIMMO INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 24 April 2025

NAME : Clement Budi Indrajaya

NIM : 2374130010024

PRODUCT : VEGAN JERKY FROM BANANA PEEL AS FOOD WASTE OPTIMIZATION

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	4	3	3	3	16
Panelist 2	4	4	3	4	4	19
Panelist 3	3	4	4	3	4	18
Panelist 4	4	4	4	5	4	21
Panelist 5	5	4	4	4	5	22
Panelist 6	5	5	4	4	4	22
Panelist 7	3	3	1	4	2	13
Panelist 8	4	4	3	3	3	17
Panelist 9	4	4	1	4	2	15
Panelist 10	4	5	4	4	4	21
TOTAL	39	41	31	38	35	**184**

NOTES :

1. Bagian yg tebal tekstur lumayan renyah, bagian yg tipis tekstur lebih keras
2. Tekstur ada yang lembut ada yang alot. Rasa sedikit terlalu manis
3. Texture nya kali ini lebih baik tapi saya lebih suka taste yang sebelumnya
4. Balanced taste and texture
5. Sudah tidak terlalu keras, cuma tastenya lebih dominan ke manis
6. Lebih enak yg sebelumnya, terasa real, seperti dendeng
7. texture masi keras blm bisa dimakan
8. Taste jadi lebih manis, prefer yg sebelum nya. Namun tekstur better yang jni
9. Still not chewable
10. A bit dry on some parts

APPROVED

3. Consultation Form

Akademi Kuliner & Pastry
OTTIMMO INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Clement Budi Indrajaya
Student Number : 2334130010024
Advisor : Fajrul Rahma

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	4/5 25	Product idea		
	13/3 25	Product Consultation		
	25/2 25	Product consultation		
	5/3 25	Product consultation		
	8/5 25	Product idea		
	18/3 25	Product idea.		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	20/5 25	Product consultation		
	22/5 25	Product idea.		
	8/6 25	Bab 4 & Bab 5		
	24/5 25	Product idea		

4. Systematic Process Documentation

1) Ingredients of Banana peel Jerky

2) Cut and clean banana peel

3) Soak with calcium hydroxide

4) Boil the banana peel

5) Fry the banana peel

6) Strain banana peel

7) Saute the banana peel with seasoning