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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : KERSEN BEER

TITLE OF C&D : PRODUCT INNOVATION OF KERSEN BEER FOR
ENHANCING LOCAL COMMUNITY ENGAGEMENT

Yield : 12-13 portion

Main Ingredients : 500gr Kersen Fruit

Ingredients :

- 500gr Malt chateau pilsen
- 100ml Water
- 12gr Mosaic Hops
- 2ml Starsan
- 5gr Safale US-05 yeast
- 1200ml water
- 5L Water
- 8gr Sorbitol
- 500gr Kersen fruit
- 18gr Table sugar

Method :

1. Sanitize Everything
Mix 2ml Starsun with 1200ml water and sanitize all tools
2. Mashing (Extract Sugar from Grains)
 - Put malt in a cheesecloth
 - Heat with water at 62°- 65°C for 60 minutes (do not boil)
3. Boiling & Adding Ingredients
 - Boil for 60 minutes
 - The last 15 minutes add hops (inside a tea bag)



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

4. Cooling and Adding Yeast

- Cool down to 20"-25°C, then add yeast

5. First Fermentation

- Attach an airlock filled with starsun or spirit
- First fermentation is around 1 weeks

6. Racking

- Use siphon to transfer the beer into a clean container, leaving sediment behind and clean the fermentation bucket
- Transfer back to the fermentation bucket

7. Secondary Fermentation

- Add dry hops in tea bag
- Add the fruit that already mashed
- Secondary fermentation is around 1 weeks

8. Cold Crash

- Cool in a chiller for 3 day to stop the fermentation (airlock attached)

9. Bottling With Priming Sugar

- Dissolve sugar with hot water let it cool
- Mix with the beer
- Then put the beer in bottles

10. Carbonation and Storage

- Let bottles sit in a dark room for 2 weeks
- After 2 weeks move to chiller and enjoy

Product Description

Beer that is given a touch of cherry fruit (kersen) flavor with an alcohol content of approximately 5%. The purpose of the product is to introduce the rarely known fruit to more people through beer drinks with cherry fruit. The advantage of the cherry fruit beer product is the experience of drinking beer with a touch of cherry fruit flavor that makes it unique.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS

Currently entering the second fermentation, which is secondary fermentation, which is fermentation with cherries so that the taste of cherries is extracted. The aroma that is smelled is the typical aroma of beer and also the aroma of fruit. I did the first fermentation for 1 week and the second fermentation I will do for 1 week.

TRIAL DOCUMENTATION

(product pictures)

Next page

Student Name : Jocelyn Nethania Chandra

NIM : 2374130010034

Advisor	1 st Examiner	2 nd Examiner
 Name: Ryan Yerima Iskandar S.S Date:	 Name: Novi Indah Permata Sari S.T., M.Sc Date: 22/3/2025	 Name: Filias Kusuma S.E., M.M Date: 24/3/2025



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Mashing process



Original gravity before first fermentation





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Fermentation bucket



After 1 weeks fermentation





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Original gravity after first fermentation



2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 9 May 2025

NAME : Jocelyn Nethania Chandra

NIM : 2374130010034

PRODUCT : MUNTINGIA CALABURA (KERSEN) BEER: A CREATIVE APPROACH
TO INTRODUCING MUNTINGIA CALABURA TO THE LOCAL COMMUNITY

ADVISOR : Chef Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	4	4	4	4	19
Panelist 2	3	4	3	2	3	15
Panelist 3	4	5	4	2	3	18
Panelist 4	3	4	3	3	3	16
Panelist 5	4	3	3	2	3	15
Panelist 6	3	4	4	3	4	18
Panelist 7	4	4	4	4	4	20
Panelist 8	3	4	2	3	3	15
Panelist 9	5	5	5	5	5	25
Panelist 10	4	4	4	4	4	20
TOTAL	36	41	36	32	36	181

NOTES :

1. Rasa light, rasa kersennya tidak ada, kalau dibuat lebih manis sedikit biar tetap ada rasa buahnya
2. Taste like beer dilluted with water, smells good though
3. Too bland
4. Hambar
5. Rasa hambar, fermentasi blm sempurna sepertinya
6. It could benefit from a bolder, more pronounced taste.
7. Membaik jauh tapi masih sedikit watery pada SIP pertama
8. ok, tp watery
9. Overall oke sekali
10. better



3. Consultation Form



Academic Advisor & Partner

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CONSULTATION FORM

CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Jocelyn Nelwanda Chonaka

Student Number : 232413.001.0034

Advisor : Ryan Yereña Iscander, S.S.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	25-Feb 2015	Recipe Consultation		
	3-March 2015	Product Consultation		
	18-March 2015	Product Consultation		
	8-May 2015	Product Consultation		
	8-May 2015	Product Consultation		
	2-Jun 2015	Recipe Book Sub 1-3		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	8-Jul 2015	Recipe Book 1-3		
	11-Jul 2015	Consultation Nutrition label		
	11-Jul 2015	Consultation Nutrition label & Product		
	11-Jul 2015	Consultation Recipe Book 4		

4. Systematic Process Documentation

1) Sanitation



2) Mashing process



3) Add hops in mashing process



4) Let it cool and adding yeast



5) Transfer into bucket fermenter and first fermentation



6) Blend kersen fruit and add into bucket fermenter for secondary fermentation



7) Cold crash



8) Bottling and add sugar and sorbitol



9) Fermentation for 2 weeks transform sugar into carbonated

