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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : MANDAI AND MUSHROOM FLOSS

TITLE OF C&D : UTILIZATION OF MANDAI (CEMPEDAK SKIN) AND OYSTER MUSHROOM AS INGREDIENTS FOR VEGETARIAN FLOSS

Yield : 1-2 portion

Main Ingredients : 60gr oyster mushroom , 60gr mandai

Ingredients :

- 23 g shallots	- 16 g brown sugar
- 25 g garlic	- 11 g galangal
- 10 g curly red chili	- 1 g lime leafes
- 2 g bird's eye chili	- 12 g lemongrass
- 8 g ginger	- 2 g bay leaf
- 80 g coconut milk	- 2 g mushroom stock powder
- 50 g water	- 2 g sugar

Method :

1. Wash the mandai for several times
2. Wash the oyster mushroom
3. Shredded the mandai and mushroom after that squeezed it until half dry
4. In food processor add shallots,garlic,galangal,ginger,curly red chilli,birds's eye chili and add some water blend until smooth
5. Sautee spice paste until fragrant with lime leaf,lemongrass and bay leaf
6. Add the coconut milk and brown sugar
7. Add the mandai and mushroom sautee until liquid reduce
8. In the frying pan heat the oil
9. Fry the vegetarian floss
10. Fry until golden brown



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

11. Remove the floss from frying pan
12. Put the vegetarian floss inside the oil drain machine
13. Drain the oil until completely dry

Product Description

vegetarian analog floss is an interesting product because it uses one of the ingredients that are rarely known to many people, namely mandai, which is a raw material made from fermented cempedak skin and has a unique taste. This product is high in fiber because the two main ingredients, mandai and oyster mushrooms, are rich in fiber and this product is a product that reduces food waste because it uses cempedak skin which is usually not consumed. This product is suitable for vegetarians as it does not contain any animal products.

TRIAL PROGRESS (50 – 100 WORDS)

in this trial the product has a few problems in the taste of mandai is still too sour, texture and shape because the main ingredients are still too wet so it can not dry perfectly so the solution given is the combination of mandai, oyster mushroom must be fried and for the sour we can wash the mandai for several times

TRIAL DOCUMENTATION



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Andi Malya Sabrina Azra
NIM : 2374130010049

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata, S. TP., M.Sc Date: 25/8/2025	 Name: Windy Habsari, S.T., M.Sc Date: 25/8/25	 Name: Chef Anthony Sucipto, A.Md. Par Date: 25 aug 2025

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2025

NAME : Andi Malya Sabrina Azra

NIM : 2374130010049

PRODUCT : UTILIZATION OF MANDAI (CEMPEDAK SKIN) AND OYSTER MUSHROOM AS A INGREDIENTS FOR VEGETARIAN

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	4	5	4	4	4	21
Panelist 4	4	5	4	4	4	21
Panelist 5	4	3	3	4	4	18
Panelist 6	4	5	3	3	4	19
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	2	4	3	17
Panelist 9	5	5	5	4	4	23
Panelist 10	4	5	4	4	4	21
TOTAL	41	44	37	39	39	200

NOTES :

1. Rasanya hampir seperti suwiran ayam, teksturny juga lembut
2. Flavor needs to be more bold, as of now the flavor is rather bland
3. Everything is balanced out just nicely, if there is a spicy option would be better.
4. Sudah okay
5. Good
6. Baunya uda enak banget, tp rasanya gak seenak bau'nya.
7. Oke
8. masi lembek lainnya ok
9. Kurang kering sedikit
10. Nice



3. Consultation form


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 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Ani, Maja Sabrina
 Student Number : 23.741300.100.44
 Advisor : Heni, ADHANATA, S.TP, M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1		Penyusunan Resep	Heni / <i>[Signature]</i>	<i>[Signature]</i>
2		Revisi Resep	Heni / <i>[Signature]</i>	<i>[Signature]</i>
3		Konsultasi Jadwal Mandi + kurnia	<i>[Signature]</i>	<i>[Signature]</i>
4		Konsultasi hasil trial	<i>[Signature]</i>	<i>[Signature]</i>
5	25 Aug	Revisi	<i>[Signature]</i>	<i>[Signature]</i>
6	25 Aug	Correction list	<i>[Signature]</i>	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	25 Aug	Revisi	<i>[Signature]</i>	<i>[Signature]</i>
8	25 Aug	Uraian Jadwal	<i>[Signature]</i>	<i>[Signature]</i>
9	25 / 8	Revisi	<i>[Signature]</i>	<i>[Signature]</i>
10	21 / 8	Revisi Resep	<i>[Signature]</i>	<i>[Signature]</i>

4. Systematic documentation

1. Prepare all the ingredients include the shredded mandai and oyster Mushroom.



2. Blended the ingredients (garlic, shallot, red curly chili, bird's eye chili, galangal, ginger) and sauté with a lemongrass, bayleaf, lime leaves sauté until cooked.



3. Once the spices are cooked, add the coconut milk and brown sugar, then add the mandai and oyster mushrooms and cook until the water content is greatly reduced.



4. Once cooked, set aside and then fry the shredded meat until dry but don't let it burn.



5. After frying, drain and then put it in the oil draining machine and wait until it is completely dry.

