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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : TORCH GINGER JAM
TITLE OF C&D : NATURAL FIBER & BIOACTIVE COMPOUND FROM
TORCH GINGER AND STRAWBERRY FOR A SWEET
AROMATIC JAM
Yield : 1-2 portion
Main Ingredients : Torch Ginger
Ingredients :

- 100 g Strawberries, chopped
- 2.4 g Pectin Powder
- 80 g Granulated Sugar
- 50 g Water (for diluting pectin)
- 100 g Young Petal Torch Ginger
- 12 g Lemon Juice
- 200 g Water

Method :

1. Boil kecombrang with 200 g of water, until the water is reduced to 150 g. Once done, set it aside.
2. Meanwhile, cook the chopped strawberries with the sugar over medium heat until the strawberries start to disintegrate, and the sugar has dissolves.
3. Add in the boiled torch ginger along with the reduced boiling water.
4. Dissolve the pectin in 50 g of water, stir into the strawberry mixture. Continue cooking while stirring constantly until the mixture has thickened into a spreadable consistency



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

This product was made because in general Torch Ginger (*Kecombrang*) is rarely used as a drink or dessert companion, it is generally only used as a spice, vegetable, and traditional medicine. This would be an innovation and great opportunity to develop Indonesian authentic jam by utilizing torch ginger which has never existed before. Not only that it can be used as a jam, but it can be utilized as a complimentary for tea, syrup, pulp for mocktails and can even be used as a dessert additive. Besides that, the making of this Strawberry *Kecombrang* Jam product can be a new innovation for the public in general. *Kecombrang* itself also has several nutrition contents, namely vitamin C, iron, potassium, calcium, magnesium, sodium, and phosphor. Another advantage is that *Kecombrang* has antioxidant and anti-inflammatory properties.

TRIAL PROGRESS (50 – 100 WORDS)

The first trial was conducted on Thursday, March 22nd 2025. During this first trial, good results were obtained in terms of the texture and the taste. The taste obtained was balanced between the sour taste of the *kecombrang* as well as the strawberries with lemon juice and the sweetness of white sugar. For the thickening agent used is pectin powder dissolved with plain water. The reason for using white sugar is so that the product can withstand the use of natural preservatives. For the final result, the texture is spreadable like jam and all flavors are balanced between sweet and sour.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Imanuela Charanov Gaspersz
NIM : 2374130010052

Advisor	1 st Examiner	2 nd Examiner
 Name: Elma Sulistiya, S.Pd. Date: 24/03/25	 Name: Hani Adhianata Date: 24/3/2025	 Name: Jessica Hartan Date: 24/03/2025

2. Approved Sensory



AKADEMI KULINER & PATISERI
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2025
NAME : Imanuella Charanov Gaspersz
NIM : 2374130010052
PRODUCT : NATURAL FIBER & BIOACTIVE COMPOUND FROM TORCH GINGER AND STRAWBERRY FOR A SWEET AROMATIC JAM
ADVISOR : Elma Sulistiya, S.TP., M. Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	4	4	19
Panelist 2	4	4	4	4	4	20
Panelist 3	4	4	3	3	4	18
Panelist 4	4	4	2	3	3	16
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	4	3	4	19
Panelist 8	5	5	5	5	5	25
Panelist 9	4	4	3	3	4	18
Panelist 10	4	4	4	4	4	20
TOTAL	41	41	36	37	40	195

NOTES :

1. Overall sudah bagus, hanya tekstur yg kurang seragam
2. good improvement. sedikit krng manis
3. Texture wise a bit too thick, like starch. Flavor is slightly better than before
4. Taste sudah membaik, namun tekstur terasa seperti slurry. Dan apakah ini jam, marmalade atau spread?
5. Better
6. Oke
7. Ada rasa yg menyengat khususnya di bagian kulit (?) Bisa dibuat lebih halus
8. Good
9. Rasa sudah oke daripada sebelumnya
10. perubahan sudah oke



3. Consultation Form


OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Murni A. Chरणan, Garpu 2
 Student Number : 2324130010052
 Advisor : Fina Sulistyga, S.TP, M.Sc

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	17/25/3	Review produk		Elven
2.		Konsultasi produk dan resep	Hevi / <i>Hevi</i>	
3.		Konsultasi produk	<i>Hevi</i> Hevi	
4.	12/5	Rausi Bob 1, 2, 3		Elven
5.	13/5	Rausi Bob 1, 2, 3		Elven
6.	20/6	Rausi Bob 1, 2, 3		Elven

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	14/7	Correction text	Hevi / <i>Hevi</i>	
8.	14/7	Correction text	<i>Hevi</i> Hevi	
9.	14/7	Correction text		Elven
10.	14/7			
11.	14/7			
12.	14/7			

4. Systematic Process Documentation

1. Prepare the ingredients and tools, then chop the torch ginger and strawberries.



2. Boil kecombrang with 200 g of water, until the water is reduced to 150 g. Once done, set it aside.



3. Add in the boiled torch ginger along with the reduced boiling water.



4. Dissolve the pectin in 50 g of water, stir into the strawberry mixture. Continue cooking while stirring constantly until the mixture has thickened into a spreadable consistency. Let it cool then put it in the jar.

