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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : DAGING MASAK KECAP
TITLE OF C&D : Utilization of Food Drying Machine in Making Ready-to-Serve Beef Sweet Soy Sauce for Highly Nutritious Children's Food Using the Drying Method
Yield : 1-2 portion
Main Ingredients : 100 gr Minced Beef
Ingredients :

- | | |
|---|---|
| <input type="checkbox"/> 100g Minced Beef | <input type="checkbox"/> 15g Cornstarch |
| <input type="checkbox"/> 1 Clove Garlic | <input type="checkbox"/> 15ml Oil |
| <input type="checkbox"/> 2 Red Onions (Paste) | <input type="checkbox"/> 5g Salt |
| <input type="checkbox"/> 30ml Water | <input type="checkbox"/> 10ml Sweet Soy Sauce |

Method :

1. Marinate the meat with beef powder, cornstarch, sweet soy sauce, and oil for 10 minutes.
2. Finely chop the garlic and shallots.
3. Sauté the shallots and garlic until fragrant, then add the marinated meat.
4. Add soy sauce and water as desired, then cook until the liquid reduces, the meat is fully cooked, or simmer for about 5 minutes.
5. Once done, pour into a container and put it in the dehydrator at 60°C for 16 hours.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

6. Seal the dried stew in plastic packaging to maintain freshness. If not consumed entirely, store the remaining portion in the refrigerator to keep it fresh.

Product Description:

The ready to serve Soft Beef Sweet Soy Sauce is a nutritious and convenient meal for children, made from high-quality beef and natural ingredients. Using a food drying machine, moisture is removed while preserving its flavor, nutrients, and soft texture. Packed with protein and healthy fats, it supports natural weight gain and child development. Sealed in airtight packaging, it stays fresh without preservatives and can be stored for long periods. When ready to eat, simply rehydrate with water and reheat for a quick, wholesome meal. Perfect for school, travel, or busy days.

This product is designed to provide a practical, long-lasting, and nutritious meal option that helps mothers prepare healthy food for their children with ease. The drying process removes moisture while maintaining essential nutrients, rich flavors, and a soft texture, ensuring a high-quality meal that is easy to chew and digest. With airtight packaging, the stew remains fresh without the need for artificial preservatives, making it a safe and natural choice for daily consumption.

The ready to serve Soft Beef Sweet Soy Sauce is also a natural weight booster, thanks to its high content of animal protein and healthy fats, which support children's healthy growth and natural weight gain. The balanced nutrition ensures that children receive the energy they need for their daily activities. Designed with children's taste preferences in mind, this stew has a sweet and savory flavor that makes mealtime more enjoyable, encouraging better eating habits.

With its soft texture, this stew is easy for children to chew and digest, making it suitable even for younger children or those who have difficulty eating tougher foods. The practical portion size is ideal for children's eating needs and makes



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

storage convenient, allowing parents to keep a ready stock of nutritious meals at home. Since it requires only rehydration and reheating, parents can serve a warm, homemade-quality meal in minutes, eliminating long cooking times and complex preparations. Whether for school lunches, travel, or emergency food storage, the Ready-to-Serve Soft Beef Sweet Soy Sauce offers a simple yet nutritious meal solution that fits well with modern lifestyles.

TRIAL PROGRESS

In the first trial, the Soft Beef Sweet Soy Sauce was dried in a dehydrator for 8 hours at a temperature of 50°C but the Soft Beef Sweet Soy Sauce was still not dry enough, so drying was added another 4 hours at the same temperature. But the result was still not dry enough, so another 4 hours was added at a temperature of 50°C of the drying process and the total drying time was approximately 16 hours at a temperature of 50°C.




TRIAL DOCUMENTATION



Student Name : Bramson Delon Santoso
NIM : 2374130010043



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Advisor	1 st Examiner	2 nd Examiner
 Name: Elma Sulistiya, S.TP., M.Sc. Date: 24/3/25	 Name: Pilius Kusuma, S.E., M.M Date 24/3/2025	 Name: Gilbert Yanuar Hadirwirawan, A.Md. Pir. Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2025

NAME : Bramson Delon Santoso

NIM : 2374130010043

PRODUCT : BEEF SWEET SOY SAUCE FOR HIGHLY NUTRITIOUS CHILDREN'S
FOOD USING THE DRYING METHOD

ADVISOR : Elma Sulistiya, S.TP., M. Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	4	4	5	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	5	4	4	4	4	21
Panelist 4	3	4	3	3	3	16
Panelist 5	4	4	4	4	4	20
Panelist 6	4	5	5	5	4	23
Panelist 7	5	5	5	5	5	25
Panelist 8	4	4	3	4	3	18
Panelist 9	4	4	3	4	4	19
Panelist 10	5	5	5	5	5	25
TOTAL	41	43	40	43	40	207

NOTES :

1. Rasa sudah pas, bau juga enak
2. Overall is good in taste and appearance
3. Overall sudah okay
4. Tekstur keras, ada after taste yg mengganggu
5. Ok
6. Enak
7. Good
8. Texture is too mushy but if it's intended for infant texture wise it's okay but flavor wise it's a bit too "seasoned"
9. Taste good, but a bit crumbly
10. enak sekali



3. Consultation Form



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CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Putriana Deka Sembra
Student Number : 23241300120243
Advisor : Elma Siswadya

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	28/02	Pembuatan Produk		Elma
	24/03	Produk Camilan	Elma	Elma
	17/03	konultasi produk sayur makan		Elma
	23/03	konultasi resep		Elma
	24/03	konultasi resep	Elma	Elma
	14/03	bagi 1-5	Elma	Elma

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	14/03	Bagi 1-5	Elma	Elma
	23/03	uji coba	Elma	Elma
	22/03	uji coba	Elma	Elma
	21/03	uji coba	Elma	Elma
	23/03	konultasi	Elma	Elma
	21/03	uji coba	Elma	Elma

4. Systematic Process

1) Ingredients



2) Marination of the meat and other ingredients.



3) Finely chopped garlic and shallots.



4) Cooking process of sweet soy marinated beef with the ingredients.



5) Drying the cooked beef.



6) Vacuuming the dried beef.

