

BIBLIOGRAPHY

- Arous SA, Capone R, Debs P, Haddadi Y, El Bilali H, Bottalico F, and Hamidouche M. 2017. Exploring Household Food Waste Issue in Algeria. *AGROFOR International Journal*, Vol. 2.
- Artana, F.F. dan S. Ashari. 2022. Eksplorasi dan Karakterisasi Tanaman Durian (*Durio zibethinus* Murr.) di Kabupaten Trenggalek. *Journal of Agricultural Science*, 7(1); 28-39.
- Badan Standarisasi Nasional. 1995. Standar Nasional Indonesia: SNI 01-3707-1995: Abon. Jakarta: Badan Standarisasi Nasional.
- Dari Bunga Durian Jadi Santapan Lezat: Tumis Cengkaruk Khas Betawi, November 2024 <https://www.senibudayabetawi.com/9574/dari-bunga-durian-jadi-santapan-lezat-tumis-cengkaruk-khas-betawi.html#:~:text=bunga%20buah%20durian%20ini%20bukan,meiliki%20keahlian%20dalam%20bercocok%20tanam>
- Dewan Standarisasi Nasional. 1995. Standar Mutu Abon : SNI 01-37-07-1995. Jakarta.
- Dian Sundari, Almasyhuri, Astuti Lamid, November 2015. "PENGARUH PROSES PEMASAKAN TERHADAP KOMPOSISI ZAT GIZI BAHAN PANGAN SUMBER PROTEIN" <https://media.neliti.com/media/publications-test/20747-pengaruh-proses-pemasakan-terhadap-kompo-c2b6dd0c.pdf>
- Eka Listiana, Rosmala Mustapa, Agustiana Kohongia, Sarina parisa, Dinasti Paramita Nusi, 2022. "PENGARUH PROSES PENGOLAHAN TERHADAP KERUSAKAN VITAMIN C SAYUR DAUN SINGKONG" <https://ejurnal.ung.ac.id/index.php/semasetwa/article/download/16894/5358>
- Eliartati, R.F. Zona, dan S. Hamdan. 2023. Karakter Morfologi Durian (*Durio ziberthinus* M) Lokal Asal Kabupaten Kepulauan Meranti, Riau. *Jurnal Dinamika Pertanian*, 1(1); 21-32.
- FebriantoSurya (2012) Efek Penggorengan dengan Oven Microwave Terhadap Karakteristik Fisik dan Kimia Minyak Kelapa (*Cocos nucifera* L). Sarjana thesis, Universitas Brawijaya.<https://repository.ub.ac.id/id/eprint/149045/>
- Food and Agriculture Organization of the United Nations. 2019. Food Loss and Food Waste [online]. Available at <http://www.fao.org/food-loss- and-food-waste/en/>)

- Food Dehydration 2016, Reference Module in Food Science
Digvir S. Jayas <https://www.sciencedirect.com/topics/food-science/food-dehydration>
- Ghosh PR, Sharma SB, Haigh YT, EversA, and Ho G. (2015). "An overview of food loss and waste: why does it matter?". *Cosmos*, vol. 11, no. 1
- Gustavsson J, Cederberg C, SonessonU, van Otterdijk R, and MeybeckA. 2011. *Global Food Losses and Food Waste: Extent, Causes and Prevention*. Food and Agriculture Organization of the United Nations, Rome, Italy
- Harahap, A.M.H. 2020. *Karakterisasi Morfologi Tanaman Durian (Durio zibethinus Murr.) di Kabupaten Solok*. Skripsi. Fakultas Pertanian Universitas Andalas. Padang.
- Kalori Ikan Kembung Goreng, Kandungan, dan Manfaatnya yang Perlu Dipahami JENDELA DUNIA 7 Maret 2024 15:31 WIB
<https://kumparan.com/jendela-dunia/kalori-ikan-kembung-goreng-kandungan-dan-manfaatnya-yang-perlu-dipahami-22IoJh1zhwz>
- Liliana Pratiwi, "MORFOLOGI DAUN DAN BUNGA BERBAGAI GENOTIPE DURIAN (Durio zibethinus Murr.) LOKAL BENGKALIS"
<http://repository.uin-suska.ac.id/82165/2/SKRIPSI%20LENGKAP%20KECUALI%20BAB%20IV.pdf>
- Mackerel Nutrition Facts and Health Benefits
By Malia Frey, M.A., ACE-CHC, CPT, June 2024
<https://www.verywellfit.com/mackerel-nutrition-facts-and-health-benefits-5074868>
- Marsh, Kenneth; Bugusu, Betty (April 2007). "Food Packaging? Roles, Materials, and Environmental Issues". *Journal of Food Science*. 72 (3): R39 – R55. doi:10.1111/j.1750-3841.2007.00301.x. PMID 17995809. S2CID 12127364.
- Mitha Ayu Pratama Handoyo, Nyoman Puspa Asri, November 2023. "KAJIAN TENTANG FOOD LOSS DAN FOOD WASTE: KONDISI, DAMPAK, DAN SOLUSINYA" "C:\Users\vicky\Downloads\4579-Article Text-20689-1-10-20231222 (1).pdf"
- NUTRITIONAL PROPERTIES AND MICROBIOLOGICAL LOADS OF MEAT FLOSS PREPARED FROM MUTTON OF FOUR BREEDS OF RAMS
https://www.researchgate.net/publication/344575308_NUTRITIONAL_PROPERTIES_AND_MICROBIOLOGICAL_LOADS_OF_MEAT_FLOSS_PREPARED_FROM_MUTTON_OF_FOUR_BREEDS_OF_RAMS

- Rhea Abegail J. Gamay, Patricia May N. Botecario, Philip Donald C. Sanchez & Marjun C. Alvarado, February 2024 Durian (*Durio zibenthinus*) waste: a promising resource for food and diverse applications—a comprehensive review
<https://fppn.biomedcentral.com/articles/10.1186/s43014-023-00206-4>
- Setia Budia, Kunti Nastitia, July 2022. “Skrining Fitokimia Dan Uji Aktivitas Antioksidan Bunga Lai (*Durio kutejensis*)” [9076-31865-1-PB\[1\].pdf](#)
- Urbanus Udin, September 2024. " Manfaat Bunga Durian Untuk Kesehatan”
<https://rri.co.id/kesehatan/1011605/manfaat-bunga-durian-untuk-kesehatan?>
- Wiji Rahayu, Sudarti , Singgih Bektiarso, Maret 2023. “ANALISIS pH DAN MASSA JENIS IKAN KEMBUNG SETELAH DI PAPAR MEDAN MAGNET EXTREMELY LOW FREQUENCY (ELF)”
<https://journal.trunojoyo.ac.id/jurnalkelautan/article/view/9723>

APPENDIX

1. Approved Recipe

 **CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

APPROVAL RECIPE

Recipe Name : ABON BUNGA DURIAN with MACKEREL FISH
TITLE OF C&D : UTILIZATION OF DURIAN FLOWER FLOSS AS MEAT ANALOG MEAT WITH ADDING MACKEREL FISH
Yield : 1-2 portion
Main Ingredients : 200 gr bunga durian
Ingredients :

- 350 gr bunga durian
- 4pcs shallots & garlies
- 1 segment Tumeric & ginger
- 2 Candlenut
- 1 tbsp Coriander Powder
- 200gr Mackerel Fish (fillet)
- 1350 ml water
- 3 Bayleaves & 5 Lime Leaves
- 2 Lemongrass
- ½ tbsp salt and seasonings
- 5 tbsp coconut cream
- 3 tbsp coconut sugar or palm sugar
- Cooking Oil

Method :

1. Boil Durian flower in the pot over medium-high heat until tender.
2. Strain the durian flowers from the pot
3. Cut the Long jawed mackerel fish
4. Fry Mackerel Fish until it's cooked
5. Puree challots, garlic, turmeric, ginger, galangal, candlenut, and coriander with hand blender until smooth
6. Heat cooking oil in a pan then sautee seasonings mixture with bay leaves, lime leaves, and lemongrass until fragrant, about 5 minutes or more.

 Scanned with CamScanner



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

7. Pour 350ml water then seasonings, coconut cream, and coconut sugar. Once the coconut sugar dissolved, add the Durian flower and Fish to the pan, stir, and cook until the condiment is dried.
8. After the condiment is dried, we need to air fry the condiment until it's really dry.
9. Remove the dish from the heat and let it cool.

Product Description

The main ingredient of this product is Durian Flower which is a substitute for beef or chicken which is made into shredded meat. In this product there is also Mackerel Fish as an additional good protein in the product with the taste of shredded meat that is still authentic from the spices used. The main purpose of making this product is to introduce Durian Flowers that are still not widely known and are often used as food waste because not many people know that Durian Flowers can be consumed and have a delicious and distinctive taste. Durian Flowers also have many benefits for the body, namely containing antioxidants, fiber, and nutrients that are good for the immune system, digestion, and heart health.

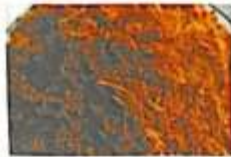
TRIAL PROGRESS (50 – 100 WORDS)

Actually, buying durian flowers is quite difficult to find at the moment, so I bought this durian flower online. During processing, durian flowers do not have any durian aroma at all, in fact, this flower has almost no smell at all. This flower also does not have a strange aftertaste, just like eating ordinary vegetables. After this dish is done, the taste is also almost similar to shredded meat, only it does not have the taste of chicken or beef.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION

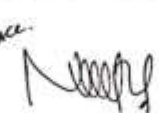


Scanned with CamScanner



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : VLORENSKY VINDY
NIM : 2374130010019

Advisor	1 st Examiner	2 nd Examiner
 Name: Windi Habsari Date: 14 May 2025	 Name: Novi Indoh P. Date: 14 May 2025	 Name: Michael Valent Date: 14 May 2025

2. Approved Sensory



AKADEMI KULINER & PATISERI
OTTIMMO®
INTERNASIONAL
LESSONSHIP 1921 - 2021

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 16 April 2025

NAME : Vlorensky Vindy

NIM : 2374130010019

PRODUCT : UTILIZATION OF DURIAN FLOWER FLOSS AS MEAT ANALOG
MEAT WITH ADDING LONG JAWED MACKEREL FISH

ADVISOR : Windy Habsari, S.T., M.T.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	5	5	21
Panelist 2	4	5	4	5	4	22
Panelist 3	5	5	5	4	5	24
Panelist 4	5	4	4	2	4	19
Panelist 5	4	4	4	4	4	20
Panelist 6	2	2	2	4	2	12
Panelist 7	4	4	4	3	4	19
Panelist 8	5	5	5	4	5	24
Panelist 9	4	4	4	3	3	18
Panelist 10	4	5	4	4	4	21
TOTAL	41	42	39	38	40	200

NOTES

1. mungkin bisa agak lebih kering lagi ?
2. Sebenarnya rasanya tidak terlalu berbeda dengan abon pada umumnya
3. kalau dari saya sih yes
4. Tastebsi buat lebih balance, masih terlalu asin
5. Good, very good
6. rasa ok.texture terlalu lembek berminyak. warna krng apptizing.
7. Can use a bit more sweetness and reduce on the salt
8. All is good, but if possible make it drier in texture
9. What flavor is the main ingredients???
10. Untuk abon mgkn bisa lebih kering sedikit, pertimbangan juga untuk lifetime. Flavor oke banget, cm untuk seasoning bisa tambahkan gula karena cukup asin, it needs a touch of sweetness



Scanned with CamScanner

3. Consultation Form



Academik Kuliner & Pariwisata
OTTIMO
INTERNASIONAL
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Norensy Nindya
Student Number : 2314150010019
Advisor : M. Winda

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	5/03/2025	consultation title		
2.	18/3/2025	evaluasi hasil recipe		
3.	23/3/2025	Pembahasan mengenai proposal		
4.	7/5/2025	konsultasi penggantian steps di recipe		
5.	12/5/2025	revisi proposal ACC unit ujian		
6.	14/6/2025	proposal		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	13/7	consultation proposal bab 4 & 5		
8	14/7	consultation product price		

4. Systematic Process Documentation

- 1) Preparation and cuts the ingredients



- 2) Cooks the ingredients



- 3) Oven the mixture until it becomes crispy and dry



4) Blender the floss

