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APPENDIX

1. Approved Recipe

	CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
APPROVAL RECIPEE	
Recipe Name	: pea cookies
TITLE OF C&D	: utilization of pea flour for a high protein snacks
Yield	: 5 portion
Main Ingredients	: 100 gr pea flour
Ingredients	:
	- Whole egg 50 gr
	- butter 90 gr
	- Melted chocolate 60 gr
	- Salt 1 gr
	- Mocaf flour 70 gr
	- Chocochips 50 gr
	- Milk 50 gr
Method	:
	1. Mix butter, melted chocolate, milk, and salt until it form a thick liquid
	2. Sift the pea flour and mocaf flour into the liquid, and fold until it form a dough
	3. Add the chocochips and mix into the dough
	4. Form a round shape and press it down until it makes a thin and round shape
	5. Bake at oven for 120° for 15-20 minutes



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

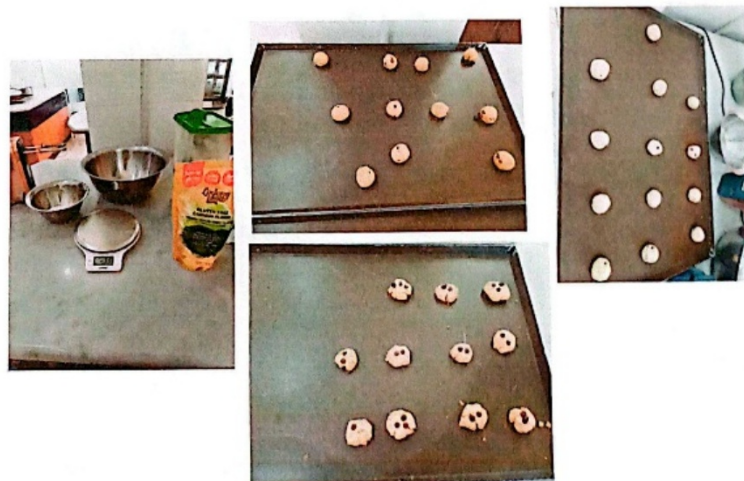
Product Description

Protein cookie is a gluten free cookie that contains source of protein and low of sugar. This product was aimed for those who working out and still wanted to enjoy having a snack without worrying about their daily sugar intake. This product were also good for those whose in ketogenic diet while looking for source of protein.

TRIAL PROGRESS (50 – 100 WORDS)

The trial was held at Ottimmo International campus. I made two kind of cookie in different shape and recipe. The first cookie were too crumbly and the second one were too soft to be called a cookie. The third trial went quite bad because the cookies were baked for too long and ended up burned. The last trial went good since I managed to find the right temperature for the oven to bake the cookies, and the texture were just as right as I wanted it to be.

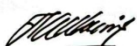
TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Kevin Hoggins Yap
NIM : 2374130010002

Advisor	1 st Examiner	2 nd Examiner
 Name: Heni Adhianata Date: 19/6/2025	 Name: Novi Indah Permata Sari Date: 19/6/2025	 Name: Chef Michael Valent Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 02 July 2025

NAME : Kevin Hoggins Yap

NIM : 2374130010002

PRODUCT : UTILIZATION OF PEA FLOUR FOR A DIETARY HIGH PROTEIN
SNACKS

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	4	4	19
Panelist 2	5	5	4	5	5	24
Panelist 3	3	3	3	3	3	15
Panelist 4	2	4	3	3	3	15
Panelist 5	4	4	4	4	4	20
Panelist 6	4	4	3	3	3	17
Panelist 7	5	4	4	4	4	21
Panelist 8	3	4	4	4	4	19
Panelist 9	4	5	5	5	4	23
Panelist 10	4	4	3	3	4	18
TOTAL	38	41	36	38	38	191

NOTES

1. if it's sandy, why don't you use a strainer with a smaller size? Also if it's not a vegan product you can improve the texture by adjusting the amount of flour and egg to make it more delectable
2. Sudah baik
3. ok aja
4. Looks nya tolong diperbaiki
5. Milky and more creamy than before
6. Cookiesnya agak aneh
7. sudah oke, tekstur sandy pada cookies adalah karakteristik pea flour yang digunakan. so yah, it's good
8. Rasa sudah enak. Tekstur lembut
9. Enak suka
10. .



3. Consultation Form



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INTERNASIONAL
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

CONSULTATION FORM

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	11/3/25	Penyusunan Resep	Heni	Ready
2	5/5/25	Senori 1	Ready	Ready
3	20/5/25	Pertemuan resep dan senori II	Ready	Ready
4	24/5/25	Konsultasi Aseser	Ready	Ready
5	14/6/25	Konsultasi Aseser II	Ready	Ready
6	19/6/25	Pertemuan resep dan senori III	Ready	Ready

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	16/6/2025	Pertemuan aseser	Ready	Ready
8		Konsultasi Laporan	Ready	Ready
9		Konsultasi Laporan	Ready	Ready
10		Konsultasi Laporan	Ready	Ready
11		Konsultasi Laporan	Ready	Ready
12		Konsultasi Laporan	Ready	Ready

Name : Kevinn Hoggans YMR

Student Number : 2374130010002

Advisor : Heni Adhianata, STP, N.Sc

4. Systematic Process Documentation

1) Ingredients of Protein Cookie



2) Creaming Process



3) Add The Rest of Liquid



4) Shift the Flours and Fold



5) Divide Into Equal Pieces (10 gram/pcs)



6) Bake the Cookie Dough

