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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Salted egg cassava and moringa chips
TITLE OF C&D : GLUTEN FREE SNACK FROM CASSAVA ENRICH
WITH MORINGA LEAVE AND SALTEG EGG
COATING
Yield : 1 portion
Main Ingredients : 200 g Cassava
Ingredients :

- 200 g cassava
- 120 ml milk
- 15 g moringa powder
- 1 tbsp butter
- 10 g garlic powder
- 1 pcs garlic, chopped
- 10 g coriander powder
- Sugar,salt,pepper, for seasoning
- 1 pcs chives
- 17 g salted egg yolk

Method :

1. First, boil the cassava until it softens, then put it in a blender, mixed together with the moringa powder, garlic powder and coriander powder.
2. Pre-heat to oven to 175 celcius, Shape the mixture into a thin chips, then put in the oven for 15-20 minutes.
3. For the sauce, melt the butter on a pan then add the garlic, once its fragrant, then add the egg yolk, stir it a little, after that, then add the milk, season the sauce, cook until the sauce starts to thicken.
4. After the chips are done baked, now brush it with the salted egg sauce until it covers all the chips, put back in the oven and wait for 5-10 minutes at 175 celcius.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

5. Once its done, the chips and the sauce should combine together.

Product Description

Cassava chips enrich with moringa powder that contain nutritious and bioactive compound that is good for health condition. this chips are a nutritious,with being high in protein, fiber, and essential nutrients, with the additional moringa powder, which is rich in vitamin (Gopalakrishnan et al., 2016), and bioactive compound (Pareek et al., 2023) that's good for health condition. The salted egg sauce is good for this product, not only from the taste of the sauce, but salted egg also contain protein, vitamin, and calsium. For the audience target will be focused on customers who like like to snack, but can also consume healthy foods that are high in nutrients without using a lot of sodium.

Product Purpose

Cassava chips with moringa powder and salted egg are crafted for health-conscious snack lovers who crave a delicious yet nutritious alternative to regular chips. With the addition of moringa, a superfood rich in vitamins, antioxidants, and essential minerals, this chips offer a natural boost to your immune system and overall well-being. The salted egg coating adds a savory, umami depth that perfectly complements the mild earthiness of moringa.

Product Excellence

The cassava chips with moringa and salted egg stand out as nutritious and flavorful snack, combining the natural benefits of cassava, the superfood power of the moringa powder, and the rich umami taste of the salted egg. These chips are a healthier alternative, with being baked in the oven not frying makes it the oil content minimal. The unique blend of moringa's earthy goodness and salted egg's savory richness creates an indulgent yet balanced taste. Free from artificial preservatives and additives, these chips offer guilt free, energy boosting snack that suits a variety of lifestyles, from active individuals to mindful eaters.



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TRIAL PROGRESS (50 – 100 WORDS)

For the progress the chip are well made before baking then after its baked the texture is the same as a regular chip without deep frying. Then, brush the salted egg sauce on each chips then put in back in the oven until its turn a little brown.

TRIAL DOCUMENTATION

(product pictures)



Literature Review

Gopalakrishnan L., Doriya K., Kumar D.S. 2016. *Moringa oleifera*: A review on nutritive importance and its medical application. *Food Science and Human Wellness*. Volume 5, issue 2, Pages 49-56.

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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Davin Orlando Dormadi
NIM : 2174130010042

Adviser	1 st Examiner	2 nd Examiner
 Name: Elina Sulistiya, S.T.P., M.Sc Date: 24 Maret 2025	 Name: Windy Habsari, S.T., M.Sc Date: 27 Maret 2025	 Name: Chef Gilbet Yohuar Hadiwirawan, A.Md. Par Date: 24 Maret 2025

2. Approved Sensory



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 4 Agustus 2025

NAME : Davin Orlando Darmadi

NIM : 2374130010042

PRODUCT : GLUTEN FREE SNACK FROM CASSAVA ENRICH WITH MORINGA
LEAVE AND SALTED EGG COATING

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

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	3	4	2	3	16
Panelist 2	4	4	4	4	4	20
Panelist 3	4	4	4	3	4	19
Panelist 4	4	4	4	3	4	19
Panelist 5	3	4	4	3	3	17
Panelist 6	2	3	4	2	2	13
Panelist 7	2	3	3	3	3	14
Panelist 8	3	4	5	4	4	20
Panelist 9	4	4	4	4	4	20
Panelist 10	4	5	5	4	4	22
TOTAL	34	38	41	32	35	180

NOTES

1. Kurang tasty
2. sudah enak, good job davin. tinggal ukuran chipnya saja disamakan
3. Rasa hambar
4. -
5. Color of the seasoning is unappetizing
6. too bitter. color not nice
7. texture belum seimbang ada yang melempe ada yang renyah tapi sebagian rasa yang keluar pahit ...
8. Salted egg-nya menurut saya tidak terasa. Thank you.
9. .
10. ada rasa sedikit pahit mungkin karena efek daun kelor nya, untuk rasa dan ketebalan keripik sudah oke



3. Consultation Form



Academic Culture & Passion
OTTIMO
INTERNATIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	19/03	Product idea		Emel
	12/05			
	20/03	Product consult		Emel
	12/05			
	12/05	Product Proposal		Emel
	12/05			
	13/05	Product Proposal		Emel
	12/05			

Name
Student Number
Advisor

33741300100942
Elme Substiya

No	Date	Topic Consultation	Name/ Signature	Advisor Signature

4. Methodical Process Records

- 1) Slice the cassava into thin round pieces



- 2) Crush the garlic



- 3) Soaking the cassava



4) Prep the salted egg



5) Make the salted egg powder



6) Pre-heat cooking oil



7) Combine salted egg with moringa to make the seasoning



8) Fry the cassava



9) Strain the cassava chips

