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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : CARBONATED ALMOND MILK WITH SOURSOP
TITLE OF C&D : UTILIZATION OF ALMOND MILK AS CARBONATED
DRINK WITH SOURSOP FRUIT
Yield : 1-3 portion
Main Ingredients : 250 g RAW ALMOND, 200 g SOURSOP PORTION &
15 mL CINQUEUR BUG
Ingredients :

- 1 cup raw almond / 250 g
- 5 mL sweetened condensed milk
- 500 mL Water for soaking(until the almond is covered)
- 8 mL honey
- Co2 injection
- 100 mL water
- 8 g sea salt
- 200 g soursop
- 100 g sugar



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Method :

1. Place the almonds in a bowl and pour in enough water to cover; soak at least 10 hours. Drain water.
2. Blend almonds and 3 cups water (200 mL) in a blender on low speed for 10 seconds. Turn blender off for 5 seconds. Blend almonds and water on high speed for 60 seconds. Pour mixture through cheesecloth or a nut bag into a bowl. Discard the pulp.
3. Clean the blender and return milk to blender; add salt. Blend milk until smooth.
4. Cut the soursop into half, remove the inside portion of the fruit from the skin then put it into the bowl, separate the seeds.
5. Put the soursop into the blender, add some enough water/100 mL water, gently blend it with low speed. Strain it into 2 steps (use finer sieve for the second step), after the first strain already done strain it again with a finer sieve, Add the honey and the sweetened condensed milk into the juice.
6. Assemble the almond milk (70 ml), soursop juice (60 ml) into one cup of glass for 1 portion



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Almond milk is a plant-based milk substitute with a watery texture and nutty flavor manufactured from almonds, although some types or brands are flavored in imitation of cow's milk. It does not contain cholesterol or lactose and is low in saturated fat.

Soursop (also called graviola, guyabano, and in Latin America *guanábana*) is the fruit of *Annona muricata*, a broadleaf, flowering, evergreen tree. It is native to the tropical regions of the Americas and the Caribbean and is widely propagated. It is in the same genus, *Annona*, as cherimoya and is in the *Annonaceae* family. With and aroma similar to pineapple, the flavor of the fruit has been described as a combination of strawberries and apple with sour citrus flavor notes, contrasting with and underlying thick creamy texture reminiscent of banana.

CO₂ injection in drinks, also known as carbonation, is a process where carbon dioxide gas is dissolved into a liquid to create a fizzy or sparkling effect. This is achieved by dissolving CO₂ into the liquid under pressure, beer, sparkling water, and even some wines

The purpose of this product is you can make a carbonated drink which is low fat and it does not contain cholesterol or lactose such as almond milk that are good for your gut health. Also it contains rich in nutrients such as vitamin C calcium, iron, potassium, and magnesium which are beneficial for the immune system, Antioxidants which may help protect the body from oxidative stress, lastly it helps in keeping the body hydrated, especially in hot climates

The product advantages for this drink product is it's simple to make but have many nutrients and benefits for our body. Also it could be a substitute drink for those who have lactose intolerant and high cholesterol.



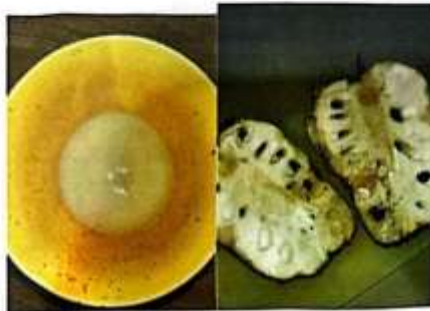
TRIAL PROGRESS (50 – 100 WORDS)

During the of this trial it uses 2 different methods, the first method is the portion inside the soursop blended normally, taking out the portion, add some enough water then strain it into two steps which is the second strain use finer sieve. For second method, the portion inside the soursop needed to be taken out from the skin then froze it in the freezer, after it freeze take out the portion chill it in the room temperature then put it in again in the freezer, this steps need to be repeated 3 times until the portion hardened enough to be mashed. It created different texture for the soursop juice, the first method is more smooth and soothing. For the second method it created unique texture for the carbonated drink, it tastes more fibrous like the guava juice. For those who likes the fibrous texture will likely to choose the second method more.

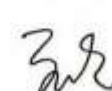
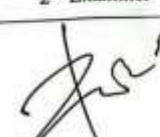


CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL DOCUMENTATION



Student Name : Arya Boediman
NIM : 2374130010010

Advisor	1 st Examiner	2 nd Examiner
 Name: Chef Ryan Yerima Iskandar, S.S Date:	 Name: Elma Sulistiya, S. TP., M. Sc Date: 28/09	 Name: Filias Kusuma, S.E., M.M Date: 5/6/2025

2. Approved Sensory



AKADEMI KULINER & PATISERI
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STANDARISASI, INOVASI, KREATIVITAS & RASA

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 May 2025

NAME : Arya Boediman

NIM : 2374130010010

PRODUCT : UTILIZATION OF ALMOND MILK AS CARBONATED DRINK WITH SOURSOP FRUIT

ADVISOR : Chef Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	3	2	3	16
Panelist 2	4	4	3	4	4	19
Panelist 3	4	4	4	4	4	20
Panelist 4	4	4	4	4	4	20
Panelist 5	3	3	3	2	2	13
Panelist 6	5	5	4	5	4	23
Panelist 7	3	3	3	3	3	15
Panelist 8	3	4	4	4	4	19
Panelist 9	5	3	4	3	4	19
Panelist 10	4	4	4	3	3	18
TOTAL	39	38	36	34	35	182

NOTES :

1. -
2. Texture is a bit grainy
3. enak, rasanya sesuai seperti namanya. almond milk + soursop
4. Texture dr sirsaknya masih terasa, mungkin sebaiknya di saring agak halus agar benar2 sarinya saja yang digunakan. Lainnya sudah okay
5. no comment
6. Sudah baik, tp Rasa karbonasi sdh hilang
7. sudah lebih baik
8. Sudah oke bau dan rasanya
9. Okee
10. Kurang terasa soda



3. Consultation Form



Akademik Kuliner & Pastry
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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Argo baediman
Student Number :
Advisor : Chef Jeri

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	09/05	Pengertian bahan C&D	Hi Etna 328	
2	15/05	Pengertian Recipe C&D	us Elma 328	
3	20/05	mengolah bukan (Chef Jeri)		
4	26/04	Taste tasting (Chef Jeri)		
5	21/05	nama obat dari CO2 Injection (Chef Jeri)		
6	15/05	Perubahan Recipe C&D	SARFilius 328	

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	21/05	assemble C&D dan tasting hasil		

4. Systematic Proses Documentation

1) Ingredients of carbonated almond milk with soursop



2) Boil the raw almond for 2 hours



- 3) After the raw almond boiled, strain the water then put it into the blender, add 250ml water, and 3gr salt.



- 4) First blend it with low speed, turn it off for 5 seconds then blend it again with high speed.



- 5) After being blended smoothly, strain it with cheesecloth, then store it into a bottle.



- 6) Cut the soursop into half, remove inside portion, put it into blender, add 200ml water, blend until smooth then add 8ml honey, lastly store it into tumbler.





7) Combine 110ml almond milk, and 90 ml soursop for 1 portion, then put it into the soda maker to inject the Co₂.



8) Lastly pour it into the bottle to serve the drink.

