

CHAPTER 2

PRODUCT OVERVIEW

2.1 Description of Ingredients to be used

1. Milk



Figure 1 Milk

Milk used to warm the milk until 70 °C to make the pudding jiggly, silky and add creamy taste

2. Ginger



Figure 2 Ginger

Ginger is the main ingredient used to squeeze the ginger water to make pudding

3. Sugar



Figure 3 Sugar

The sugar that I used is granulated sugar

2.2 The Utensils Used During the Processing

1. Cheesecloth



Figure 4 Cheesecloth

We use cheesecloth to squeeze the ginger to become ginger water

2. Saucepan



Figure 5 Saucepan

We use saucepan to warming the milk until 70°C

3. Scale



Figure 6 Scale

We use weighing scale to weight the milk and ginger

4. Thermometer



Figure 7 Thermometer

We use thermometer to measure the temperature of the milk

5. Whisk



Figure 8 Whisk

We use whisk to mix everything (including milk and sugar) in a saucepan

6. Measuring Jug



Figure 9 Measuring Jug

We use measuring jug to measure the milk until 200 ml

7. Grater



Figure 10 Grater

We use grater to grate ginger until to be crushed

2.3 Approved and Revised Recipe

Recipe Name : Ginger pudding

Yield : 1-2 portion

Main Ingredients : 20 grams ginger

Ingredients:

- 1 tbsp sugar
- 20 grams of ginger
- 200 ml pasteurized milk

Method:

- Peel the ginger
- Cut the ginger into several pieces
- Put the ginger into the cheesecloth
- Start to squeeze it until the ginger water comes out
- Put the ginger water into the bowl
- Start warming the milk until reaching 70 c
- Then put the sugar at the end of the process (warming the milk)
- Pour the milk to the bowl that has ginger water inside
- Don't stir and wait until 15 minutes by closing using the lid
- After 15 minutes, the ginger pudding is ready to serve

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Date & Time of submission : (April 22 / 13.45 WIB)

Recipe Background (50-100 words):

The reason I choose to make ginger pudding because I loves eating pudding in general. So that I manage to make a new product by combining ginger water and pasteurized milk to become ginger pudding without using agar powder and jelly powder. Ginger has many benefits to the body which are, it can lower cholesterol, relieves indigestion, keeps your mouth healthy, it reduces the risk of heart disease, helps prevent diarrhea, helps to relieves nausea, relieves cough and etc. so that by consuming ginger pudding your body will feel warm and has healthy sign for the body.

Figure 11 Approved Recipe

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	-
PROCESSING METHOD	20	-
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✓
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	✓
TOTAL		60

*approval min. 50 points

NOTES (filled by advisor)

Figure 12 Complete Recipe



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 April 2022
NAME : Michael
NIM : 2074130010036
PRODUCT : Pudding Jahe
ADVISOR : Ryan Yeremia Iskandar, S.S.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	X	√	√
Panelist 2	X	√	X	√	X
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	X	√	√	√
Panelist 9	√	√	X	X	X
Panelist 10	√	√	√	√	√

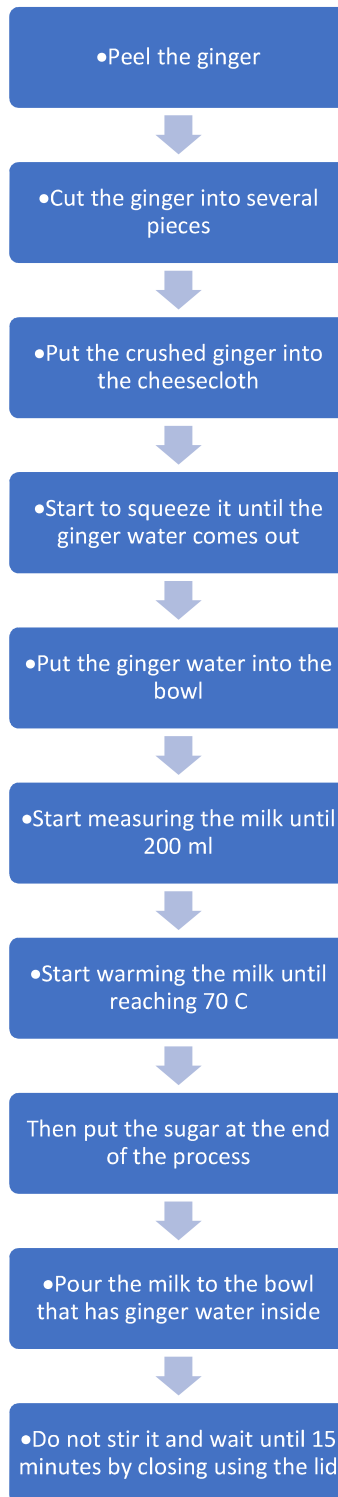
NOTES :

- Puddingnya tidak set
- Does not look and feels like pudding
- Pahit



Figure 13 Sensory Test

2.4 Product Processing Sequence Using Flowchart



2.5 Product Processing Method with Picture

1. Peel the ginger



Figure 14 Peel the ginger

2. Cut the ginger into several pieces (grate)



Figure 15 Cut the ginger into several pieces (grate)

3. Put the crushed ginger into the cheesecloth



Figure 16 Put the crushed ginger into the cheesecloth

4. Start to squeeze it until the ginger water comes out



Figure 17 Start to squeeze it until the ginger water comes out

5. Put the ginger water into the bowl

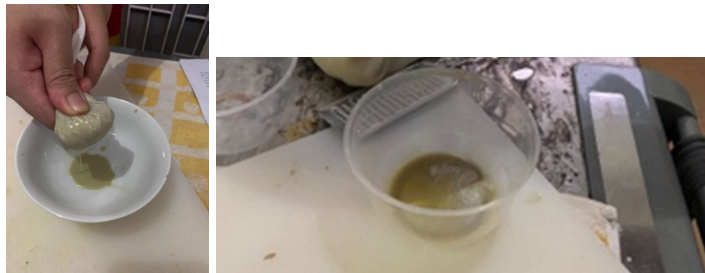


Figure 18 Put the ginger water into the bowl

6. Start measuring the milk until 200 ml



Figure 19 Start measuring the milk until 200 ml

7. Start warming the milk until 70 °C



Figure 20 Start warming the milk until 70 °C

8. Then put the sugar at the end of process



Figure 21 Then put the sugar at the end process

9. Pour the milk to the bowl that has ginger water in it



Figure 22 Pour the milk that has ginger water in it

10. Don't stir and wait until 15 minutes while closing using the lid



Figure 23 Don't stir and wait until 15 minutes while closing using the lid

11. Ginger Pudding is ready to serve



Figure 24 Ginger pudding is ready to serve