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APPENDIX

Appendix 1. PACKAGING DESIGN



Appendix 2. SUPPLIER LIST

1. Corn

The corn was supplied from Pasar Darmo, Jl. Darmo Permai Timur III No.7, Sonokwijen, Kec. Sukomanunggal, Kota SBY

2. Tape Yeast

The tape yeast was supplied from Pasar Darmo, Jl. Darmo Permai Timur III No.7, Sonokwijen, Kec. Sukomanunggal, Kota SBY

3. Eggs, spinach, champignons

The Eggs, spinach, and champignon mushroom was supplied from Pasar Darmo, Jl. Darmo Permai Timur III No.7, Sonokwijen, Kec. Sukomanunggal, Kota SBY

4. Olive Oil

The Olive Oil is from the brand “Bertolli”, was supplied from Hokky Supermarket, located at Pradahkalikendal, Dukuhpakis, Surabaya, Jawa Timur 60226, Indonesia.

5. Xanthan Gum

The Xanthan Gum was supplied from e-commerce, Shopee (madamebakeshop)

6. Vacuum Plastic

The Vacuum Plastic was supplied from e-commerce, Shopee (chen_888888).

7. Sticker

The sticker was supplied from Centro Digital Printing, Jl. Mayjend. Jonosewojo No.8A, Pradahkalikendal, Kec. Dukuhpakis, Kota SBY, Jawa Timur 60226

8. Herbs and Spices (Galangal, turmeric, ginger, aromatic ginger, child, red chilli, lemongrass, black pepper, nutmeg, shrimp paste, cloves, garlic, shallot, candlenut, corriander)

The Herbs and spices was supplied from Pasar Darmo, Jl. Darmo Permai Timur III No.7, Sonokwijen, Kec. Sukomanunggal, Kota SBY

Appendix 3. APPROVED RECIPE

Recipe Name : Gluten Free Ravioli with Balinese Basegenep Sauce

Yield : 8-10 portions

Main Ingredients : Fermented Corn Cob and Kernels Flour

Ingredients :

A. Fermentation Corn Flour:

2kg Corn 2 gr Ragi Tape 2L Water

B. Fermentation Corn Ravioli:

500g Fermentation Corn Flour 4 Large Egg 15 ml Olive Oil 12 gr Xanthangum

B. Ravioli Filling:

2 bunch Spinach 10 pcs Champignon Mushroom 4 tbsp Basegenep Water

Seasonings

C. Balinese Basegenep Sauce:

Mix Spices:

40g Galangal	10 pcs Chili	1 pcs Nutmeg	12 pcs Shallot
20g Turmeric	6 pcs Red Chili	8 g Shrimp Paste	8 pcs Candlenut
10g Ginger	4 pcs Lemongrass	4 pcs Cloves	1 tbsp Corriander
4g Aromatic Ginger	1 tbsp Blackpepper	6 pcs Garlic	

Additional: 100 gr Coconut milk, Pasta water, Seasoning

Methods:

1. **A:** Peel the corn and wash the corn. The corn that has been cut into several pieces, and then continued with the fermentation process by soaking the corn in water and yeast tape for 60 hours at room temperature.
2. Drain the fermented corn and dry it in the sun at a temperature of approximately 30 C for 12 hours or use a cabinet dryer. After finished, the corn is ready to finely ground into flour
1. **B:** Mix corn flour, salt and xanthan gum and mix well. Make a hole in the flour, add the egg and oil and knead until combined. Rest the dough for 30 minutes
2. The pasta dough is ready to be ground using a noodle machine. Roll out the pasta dough from 1 to 3 thickness or according to each one
3. After the dough reaches the desired thickness, the pasta dough is ready to use

1. C: To make the filling, stir-fry the basegenep spices until fragrant. Add mushrooms and spinach and cook for a while. Add a little water so it's not too dry. Provide seasoning. The filling is ready to use, set aside
2. Prepare the pasta dough then put the filling on the pasta skin with a distance of about 2cm. After that, stack it with another pasta dough. Cut the ravioli into squares, after forming the ravioli it is ready to be boiled for about 2-4 minutes
3. For the sauce, first we chop or blend the mixed herbs until everything is smooth.
4. Saute the mix spices until fragrant then add a little pasta water then add coconut milk, add seasoning and finally add the ravioli, mix well. Ravioli is ready to serve

Student Name : Jason Ricardo Salim
Advisor Name : Nurul Azizah Choiriyah
Date & time of submission: 1/4/22 12.26

RECIPE BACKGROUND (50-100 WORDS)

This ravioli recipe is made using fermented corn flour, which is made from fermented corn meat and corn cobs as a substitute for wheat flour. This product also gluten free so will be safe to eat for people with celiac disease. Furthermore this product also is high in fiber because it uses vegetables as the filling for this ravioli.

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		80

* approval min. 50 points

NOTES (filled by advisor)

Appendix 4. Sensory Test



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST


DATE : 28 April 2022
NAME : Jason Ricardo Salim
NIM : 2074130010067
PRODUCT : Gluten free ravioli with balinese basegenep sauce
ADVISOR : Nurul Azizah Choiriyah, S.TP., M.Sc

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

- NOTES** :
- Put more seasoning
 - Agak pahit. Tekstur lembek



Appendix 5. Consultation Form




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INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Jason Ricardo Salim
Student Number : 2074130010067
Advisor : Nani Indah Permatasari, S.Psi

No	Date	Topic Consultation	Name/Signature
1	31/04/22	Diskusi mengenai Konsep RnD yang akan dipilih	
2	11/04/22	Membicarakan ide dan Konsultasi mengenai ide.	
3	5/04/22	Mengajukan dan berdiskusi Sistematis Penelitiannya.	
4	10/10/22	Konsultasi Revisi dan Isi Konten Laporan	
5	9/10/22	Konsultasi Nutrition facts dan Safety mengenai Produk.	
6	14/10/22	Konsultasi Bab1	
7	13/10/22	Konsultasi Bab2	
8	18/10	Konsultasi Bab4	
9	19/10/22	Konsultasi Bab5	
10	20/10/22	Final Konsultasi (Recheck)	

Appendix 6. Correction List



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CORRECTION LIST FINAL EXAM
CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT

Date : 25 Oktober 2022
Time : 12.30-18.00

Name/ NIM : Jason Ricardo Salim/ 2074130010067
Product : Gluten Free Ravioli with Balinese Basegenep Sauce
Examiner 1 : Dahlia Elianarni, S.T.P., M.Sc (19970510 2203 015)

No	Correction List	Page	Approval
1.	Cek penulisan satuan		
2.	Penulisan sitasi diperbaiki		
3.	Tulisan /huruf pada tabel bisa diperkecil agar rapi		

Appendix 7. Correction List



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CORRECTION LIST FINAL EXAM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Date : 25 Oktober 2022
Time : 12.30-18.00

Name/ NIM : Jason Ricardo Salim / 2074130010067
Product : Gluten Free Ravioli with Balinese Basegenep Sauce
Advisor : Novi Indah Permata Sari, S.T., M.Sc (19951109 2202 083)

No	Correction List	Page	Approval

Appendix 8. Correction List



Akademi Kuliner & Patiseri
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CORRECTION LIST FINAL EXAM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Date : 25 Oktober 2022
Time : 12.30-18.00

Name / NIM : Jason Ricardo Salim / 2074130010067
Product : Gluten Free Ravioli with Balinese Basegenep Sauce
Examiner 2 : Arya Putra Sundjaja, S.E. (19801017 1703 001)

No	Correction List	Page	Approval
	Tidak ada revisi		