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APPENDIX

Logo of the packaging:



Sensory Test



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 27 April 2022
NAME : Feodora Clarissia Laksmoio
NIM : 2074130010001
PRODUCT : Vegan Fermented Mayo
ADVISOR : Andreas Aditama Dachy, S.E., A.Md.Par.

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

NOTES

- There's salty after taste after the tangy flavor. Quite disturbing
- Could go easy on the acid and replace with a more sweet seasoning or anykind of syrup for taste
- Perlu di adjust seasoning lagi
- Terlalu terasa seperti lempe mentah
- Ada rasa pahit yang cukup mengganggu, kalo bisa dikurangi timbulnya rasa pahit tersebut
- Terlalu asam



Recipe

Recipe Name : Fermented Vegan Mayonaise

Yield : 3-4 portion

Main Ingredients : 250gr Soybean, 250gr Tempeh

Ingredients :

- 250gr Soy bean
- 2gr Ragi Tempeh
- 300ml Soya Oil
- 50gr Rice Vinnegar
- 5gr Soya Letchitin

Methods :

Tempeh

1. Rendam kedelai selama 1 malam, setelah di rendam lalu kupas kulitnya dan cuci hingga bersih
2. Setelah bersih, rebus kedelai sampai matang selama 10-20 menit, lalu tiriskan
3. Tunggu hingga kedelai dingin lalu campurkan dengan ragi tempe dan aduk menggunakan sendok yang steril. Masukkan kedalam plastik dan segel. Tusuk tusuk plastik menggunakan tusuk gigi lalu di amkan di suhu ruangan selama 3-4 hari agar ter fermentasi dengan sempurna.

Mayonaise

1. Ambil tempe yang sudah siap di gunakan, potong kotak kotak sebesar 2-3cm
2. Kukus tempe yang telah di potong selama 20-25menit, lalu blender dengan Soya Oil
3. Masukkan Rice Vinnegar
4. Blender menggunakan hand blender sampai ter emulsify dengan baik, tambahkan soya lechitin jika butuh. Tambahkan air jika konsistensi terlalu kental dan tambahkan minyak jika konsistensi terlalu cair.
5. Masukan secukupnya jumptu garam untuk memberi rasa pada mayonaise.

Student Name : Feodora Clarissia I.

Advisor Name : Heni Adianata

Date & Time of Submission :

RECIPE BACKGROUND (50-100 WORDS)

Mayo is one of the creamy sauce that is made from the emulsion of egg, acid, and oil. Usually vegan mayo is made from soya milk to substitute for egg yolk. By using tempeh or fermented soya bean, not only does it substitute for egg yolk, but it is also more nutritious than soya milk because it contains probiotics that are good for your health.

14/10
S. S. S.
KPS



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		

*approval min. 50 Points

NOTES (filled by advisor)

Consultation Form



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CERIKAY ANTI GASTRONOMI • KAMPUS 3 ANGGREYATI


CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Feodora Clarissia L
 Student Number : 20211130010001
 Advisor :

No	Date	Topic Consultation	Name/ Signature
1.	1 Apr 22	konsultasi Resep	<i>[Signature]</i>
2.	5 Apr 22	konsultasi Resep 2	<i>[Signature]</i>
3.	30 Apr 22	Chapter 1	<i>[Signature]</i>
4.	5 Okt 22	Chapter 2	<i>[Signature]</i>
5.	9 Okt 22	Chapter 3 "nutrition facts"	<i>[Signature]</i>
6.	9 Okt 22	Chapter 3 "Food processing control"	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7.	10 Okt 22	Chapter 3 "packaging & labeling"	<i>[Signature]</i>
8.	12 Okt 22	Chapter 4 "food cost"	<i>[Signature]</i>
9.	14 Okt 22	Chapter 4 "business plan"	<i>[Signature]</i>
10.	14 Okt 22	Chapter 5 "Conclusion"	<i>[Signature]</i>
11.	14 Okt 22	konsultasi produk	<i>[Signature]</i>

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 : Feodora Clarissia Laksmono / 2074130010001
 Product : Vegan Fermented Mayonnaise
 Examiner 2 : Arya Putra Sundjaja, S.E. (19801017 1703 001)

No	Correction List	Page	Approval
	Typo in some pages. Chap 1 & 4,		


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 Product : Vegan Fermented Mayonnaise
 Advisor : Heni Adhianata, S.T.P., M.Sc (19900613 1402 016)

No	Correction List	Page	Approval
1.	Dikoreksi dari 2 nya, double check sebelum print. nice 😊	6	



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Product : Vegan Fermented Mayonnaise
Examiner 1 : Dahlia Elianari, S.T.P., M.Sc (19970510 2203 015)

No	Correction List	Page	Approval
1.	Penulisan satuan dipisah . ex: 10 gram .		
2.	Penulis lebih dari satu ditambahkan et al ex: Nakajima et al , 2005		
3.	Penulisan picture diberi titik (.) sebelum judul.		
4.	2.1 berikan alasan mengapa memilih bahan tersebut		
5.	Sub bab 2.3 dirapikan		
6.	Penulisan satuan dicetak mana yang benar		
7.	Judul gambar tidak italic		