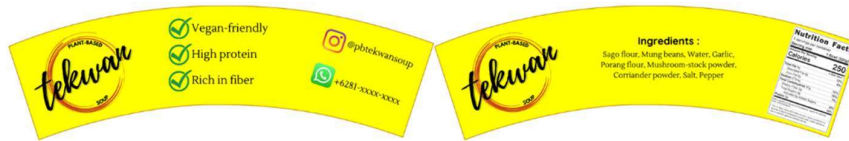


APPENDIX

Appendix 1. Design and Logo of Product Packaging



Design of Product Label



Logo of Product



Product in Packaging

Appendix 2. Supplier List

1. Peeled Mung Beans are purchased from online store, named "SOKOINDONESIA"
2. Porang flour are purchased from online store, named "IELS Organic Foods"
3. Sago Flour used in the recipe is from "Sagu Tani" brand, Bogor, Indonesia
4. Other vegetables and seasoning are purchased from local market
5. PE Plastic bowl and HDPE Plastic are purchased from local plastic store

Appendix 3. Approved Recipe

Recipe Name : PLANT-BASED TEKWAN SOUP

Yield : 6-7 portions → 8-10

Main Ingredients : 100 g Peeled Mung Beans

Ingredients (Tekwan) :

- 40 g Porang Gel
- 150 g Sago Flour
- 3 pcs Garlic, minced
- 100 ml Water → 100 ml
- 5 g Mushroom-stock powder → 10g
- Salt & Pepper to taste

Ingredients (Stock) :

- 1 pc Onion, diced ✓
- 2 pcs Carrot peel ✓
- 1 pcs Scallion, sliced ✓
- ¼ cut Napa Cabbage, roasted ✓
- 3-4 tbsp Vegetable oil
- 5 pcs Button Mushroom, halved ✓
- 20 g Ginger, sliced
- 2 pcs Garlic, sliced
- 2 L Water

Ingredients (Soup) :

- 3 pcs Garlic, minced
- 6 pcs Shallot, thinly sliced
- 1L of Stock
- 10 g Mushroom-stock powder
- 5 g Sugar
- Salt & Pepper to taste
- 200 g Vermicelli, soaked in hot water ✓
- 2 pcs Carrot, sliced ✓
- 100 g Wood-ear Mushroom ✓
- 1 pc Scallion, thinly sliced ✓
- 2-3 tbsp Vegetable oil

Method :

1. Cut Napa Cabbage into 4 parts, take one and place it on a tray. Drizzle some vegetable oil and roast for 15 mins at 180°C (or pan fry the Napa Cabbage till caramelized).
2. While waiting the Napa Cabbage being roasted; dice the Onion, peel and slice the Carrot, slice the Scallion, slice Ginger and Garlic.
3. Once all the ingredients for the Stock are ready, pour some oil to a stock pot. Add Garlic and Ginger to the stock pot, cook for 2-3 minutes.

4. Put all the vegetables to the stock pot (except the Napa Cabbage), let it sweat for 2-3 minutes.
5. Put the roasted Napa Cabbage, and pour 2L of water.
6. Let the water reach to boiling, turn the heat to low, gently simmer the stock.
7. While cooking the stock, weigh in 5 g of Porang Flour and bring about 100 ml of Water to boil. Once the water is boiled, directly pour to the Porang Flour. Mix thoroughly, and let the flour swell to become gel-like texture → Porang Gel.
8. On the other hand, prepare the Tekwan dough by firstly boil the peeled Mung Bean to soften (about 15 minutes). When they are soft, blitz to become like a paste, and cook for a while to thicken if necessary.
9. When the Mung Bean paste is ready, pour 100 ml of Water and mix well.
10. Next, put in minced Garlic, Mushroom-stock powder, and salt & pepper, then mix.
11. Weigh in 40 g of Porang Gel and mix it with the Mung Bean paste.
12. When everything is already mixed, put in the Sago Flour and mix again.
13. After the Tekwan dough is ready, take some by pinching the dough and put it to the boiling water. When they float on the surface, let it a little longer before taking them out.
14. For the soup, sautee the Garlic and Shallot, then pour the Stock. Next, put the Carrot and Wood-ear Mushroom to cook. Meanwhile, soak the Vermicelli in hot water
15. To serve, put some of the Vermicelli, Carrot, Wood-ear Mushroom, and Tekwan on a serving bowl; pour the Soup; and sprinkle some scallion on top.

Student Name : Laurenz Alan Ricardo Sugianto

Advisor Name : Latifahtur Rahmah

Date & time of submission : (filled by Academic) 31 March 21 / 08.35 WIB .

RECIPE BACKGROUND (50 – 100 WORDS)

Tekwan is traditional restructured-fish food product from South Sumatra, which is served with shrimp-based soup. At the same time, there is a rising of global need to shift from animal to plant-based diets due to multiple reasons. Therefore, plant-based Tekwan soup may combine both local food product and the rising need of plant-based diets. Mungbean is selected as plant protein to substitute the fish in Tekwan, since Mungbean is in the third-rank most important crop legume in Indonesia. Moreover, Porang flour is added as binder in Tekwan dough, because Porang flour is high in glucomannan, which also performs as water-soluble fiber.

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)

.....
.....
.....

Approved
[Signature]
5/4 2022

Appendix 4. Sensory Test



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 18 April 2022
NAME : Laurenz Alan Ricardo Sugianto
NIM : 2074130010013
PRODUCT : Plant-Based Tekwan Soup
ADVISOR : Latifahtur Rahmah, S.Pd., M.Pd


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

NOTES :

- Terlalu lembek teksturnya, lainnya sudah persis tekwan aslinya
- Texture a bit grainy and has sandy aftertaste
- A bit starchy, you may adjust the tekwan
- Floury. taste like sop
- Good job alan
- Tastanya dibuat lebih balance



Appendix 5. Consultation Form



OTTIMMO
INTERNASIONAL

AKADEMI KULINER & PAISERI


CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : LAURENZ ALAN R. S
 Student Number : 2074130010013
 Advisor : LATIFAHTUR RAHMAH

No	Date	Topic Consultation	Name/ Signature
1	19/3/22	Idea Brainstorming	<i>[Signature]</i>
2	22/3/22	Literature Review	<i>[Signature]</i>
3	23/3/22	Texture Trial	<i>[Signature]</i>
4	23/3/22	Recipe writing + Idea development	<i>[Signature]</i>
5	30/3/22	Recipe writing + Idea development	<i>[Signature]</i>
6	13/9/22	Report Writing (Chapter 1 + 2)	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	16/9/22	Report Writing (Chapter 2 + 3)	<i>[Signature]</i>
8	24/9/22	Report Discussion (Chapter 3 : Packaging)	<i>[Signature]</i>
9	27/9/22	Report Writing (Chapter 3 + 4 + 5)	<i>[Signature]</i>
10	4/10/22	Report Writing (Chapter 2+3 : format)	<i>[Signature]</i>

Appendix 6. Correction List



OTTIMMO
INTERNASIONAL

CORRECTION LIST FINAL EXAM
CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT

Date : 25 Oktober 2022
 Time : 12.30-18.00

Name/ NIM : Laurenz Alan Ricardo Sugianto / 2074130010013
 Product : Plant-Based Tekwan Soup
 Advisor : Latifahatur Rahmah, S.Pd., M.Pd (19940225 2002 070)

No	Correction List	Page	Approval
1)	Report clarification	28-30	<i>[Signature]</i>



**CORRECTION LIST FINAL EXAM
 CULINARY INNOVATION AND NEW PRODUCT
 DEVELOPMENT**

Date : 25 Oktober 2022
 Time : 12.30-18.00

Name / NIM : Laurenz Alan Ricardo Sugianto / 2074130010013
 Product : Plant-Based Tekwan Soup
 Examiner 2 : Gilbert Yanuar Hadiwirawan, A.Md.Par. (19900101 1701 041)

No	Correction List	Page	Approval
1	Attention fact		



**CORRECTION LIST FINAL EXAM
 CULINARY INNOVATION AND NEW PRODUCT
 DEVELOPMENT**

Date : 25 Oktober 2022
 Time : 12.30-18.00

Name/ NIM : Laurenz Alan Ricardo Sugianto/ 2074130010013
 Product : Plant-Based Tekwan Soup
 Examiner 1 : Dahlia Elianarni, S.T.P., M.Sc (19970510 2203 015)

No	Correction List	Page	Approval
1.	Penulisan satuan di pisah.		
2.	Satuan dicetak penulisan yg benar		
3.	Penulisan sitas; diperbaiki		

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