

## BIBLIOGRAPHY

- Afiyah, D. N., & Dewi, E. R. (2017). Karakteristik Organoleptik Kerupuk Susu Dengan Taraf Pemberian Baking Powder Yang Berbeda. *Jurnal Fillia Cendekia Volume 1 Nomor 2*, 35-36.
- Allisan, S. (2019). Pengaruh Perbandingan Tepung Terigu, Tepung Beras Pera, Tepung Maizena dan Konsentrasi Bahan Perenyah terhadap Karakteristik Tepung Bumbu Ayam Crispy.
- Amanah, F. (2022). Pengaruh Konsentrasi Bakteri Asam Laktat *Lactobacillus Casei* dan Lama Fermentasi Terhadap Karakteristik Kimia Tepung Kulit Singkong. *Skripsi Fakultas Sains dan Teknologi*, 40-41.
- Berrill, A. (2022, May 17). *Can one kitchen knife do the job of a full set*. Retrieved from The Guardian: <https://www.theguardian.com/food/2022/may/17/kitchen-aid-useful-knives-can-one-kitchen-knife-do-the-job-full-set>
- Bir, S. (2022, Maret 15). *How to Clean and Care for Cutting Board*. Retrieved from Simply Recipes: [https://www.simplyrecipes.com/how\\_to\\_clean\\_and\\_care\\_for\\_wood\\_cutting\\_boards/](https://www.simplyrecipes.com/how_to_clean_and_care_for_wood_cutting_boards/)
- Boyers, B. M. (2017, Februari 4). *The 8 Best Loaf Pans of 2022, Tested Side by Side*. Retrieved from The Spruce Eats: <https://www.thespruceeats.com/best-loaf-pans-4846251>
- Farida, S., & Maruzy, A. (2017). Kecombrang (*Etilingera elatior*) : Sebuah Tinjauan Penggunaan Secara Tradisional, Fitokimia dan Aktivitas Farmakologinya. *Volume 9 No 1*, 22-23.
- Hakim, L. (2020). Substitusi Tepung Tapioka dengan Tepung Mocaf Terhadap Sifat Fisiokimia dan Organoleptik Kerupuk Daun Gedi (*Abelmoschus manihot*). *Skripsi Fakultas Teknologi Pertanian*.
- Heritageweb. (2022, April 21). Health Benefit of Corn COBs. *Health Tips*.
- Kecombrang, segar*. (n.d.). Retrieved from nilaigizi.com: <https://nilaigizi.com/gizi/detailproduk/487/Kecombrang,-segar>
- Khasiat Black Pepper untuk Kecantikan, Berani Coba?* (n.d.). Retrieved from Facetofeet.com: <https://www.facetofeet.com/beauty/11810/khasiat-black-pepper-untuk-kecantikan-berani-coba>
- LANS Grains Spices Cereals Coffee Dry Food Grinder Mill Grinding Machine*. (n.d.). Retrieved from Blibli: <https://www.blibli.com/p/lans-grains-spices-cereals->

coffee-dry-food-grinder-mill-grinding-machine-gristmill-medicine-flour-powder-crusher-700g-american-standard/ps--LAS-60133-00320?pickupPointCode=PP-3110904

- Leonard, J. (2022, Maret 18). *4 olive oil benefits for your face*. Retrieved from Medical News Today: <https://www.medicalnewstoday.com/articles/321246>
- Maria Cohut, P. (2017, Agustus 13). *How much salt does it really take to harm your heart*. Retrieved from MedicalNewsToday: <https://www.medicalnewstoday.com/articles/322745>
- Marsigit, W., Bonokium, & Sitanggang, L. (2017). Pengaruh Penambahan Baking Powder dan Air Terhadap Karakteristik Sensoris dan Sifat Biskuit Mocaf (Modified Cassava Flour). *Jurnal Agroindustri Vol 7 No 1*, 1-10.
- Mirawati, e. (2020). Uji Kualitas Tepung Jagung Alternatif dari Limbah Tongkol Jagung Menggunakan Lactobacillus casei. *Volume 9 Issue 1*, 5-7.
- Molerman, Harun, N., & Rossi, E. (2017). Pengaruh Penambahan Bunga Kecombrang Terhadap Daya Terima dan Kandungan Gizi Kerupuk. *JOM FAPERTA Vol. 1 No. 2*, 7-10.
- Moulia, M. N., & Syarief, R. (2018). Antimikroba Ekstrak Bawang Putih.
- Nurdyansyah, F. (2017). Evaluasi Pertumbuhan Lactobacillus Casei Dalam Medium Pertumbuhan Yang Disubstitusi Tepung Kulit Pisang Kepok. *Seminar Nasional Hasil Penelitian*, 5-7.
- Putri, M. E., HS, G., & Rejeki, S. (2017). Pengaruh Substitusi Tepung Rumput Laut Pada Tepung Ubi Katu Terhadap Uji Organoleptik dan Komposisi Kimia Kerupuk Kepang. *J Sains dan Teknologi Pangan Vol 2, No.1*, 264-271.
- Rahman, S., & Dwiani, A. (2021). Pengaruh Substitusi Tepung Tapioka dan Tepung Terigu serta Lama Waktu Pengukusan terhadap Mutu Kerupuk Sape. *Jurnal Triton*, 47.
- Raw corncobs were sliced corn kernels off*. (n.d.). Retrieved from Shutterstock.com: <https://www.shutterstock.com/image-photo/raw-corn-cobs-were-sliced-corn-kernels-1197557728>
- Rusanti, Alfindah, Sukandar, Dede, Rudiana, Tarso, & Adawiah. (2017). Profil Fraksi Sitotoksik terhadap Sel Murine Leukemia P-388 dari Ekstrak Biji Honje (Etlingera elatior).
- Sari, I. P., Devi, M., & Rohajatien, U. (2022). Pengaruh Substitusi Bunga Kecombrang (Etlingera elatior) Terhadap Kapasitas Antioksidan Cookies. *Journal of Food Technology and Agroindustry Volume 4 No.1*.

- Sering Keliru! Ternyata ini Beda Baking Soda dan Baking Powder, Dijamin Gak Bingung Lagi Setelah Baca Ini.* (2017, Juni 8). Retrieved from sajiandedap.grid.id: <https://sajiandedap.grid.id/read/102730223/sering-keliru-ternyata-ini-bedanya-baking-soda-dan-baking-powder-dijamin-gak-bingung-lagi-setelah-baca-ini?page=all>
- Shallot.* (n.d.). Retrieved from Unsplash.com: <https://unsplash.com/s/photos/shallots>
- Sodium Acid Pyrophosphate SAPP Disodium Pyrophosphate.* (n.d.). Retrieved from trichina.co.uk: <https://www.trichina.co.uk/sapp-sodium-acid-pyrophosphate/>
- Stainless Steel Flour Sifter - 21 cm Diameter.* (n.d.). Retrieved from BienManger.com: [https://www.bienmanger.com/2F15441\\_Tamis\\_Farine\\_Inox\\_Maille.html](https://www.bienmanger.com/2F15441_Tamis_Farine_Inox_Maille.html)
- Suryawan, A. (2017). Modifikasi Pati dengan Metode Fermentatif Menggunakan Ragi Tape dalam Memperbaiki Sifat Fisik dan Kimia Tepung Jagung Berondong (*Zea Mays* Everta). *Kajian Konsentrasi Ragi dan Lama Waktu Fementasi*, 40-44.
- Tak Hanya Indah Dipandang, Ini Dia Beberapa Manfaat Kecombrang.* (2022, Juni 30). Retrieved from Fakultas Farmasi Universitas Airlangga: <https://ff.unair.ac.id/wrt/1203/tak-hanya-indah-dipandang-ini-dia-beberapa-manfaat-kecombrang.html>
- Tepung Singkong/ Tapioka.* (n.d.). Retrieved from Nilaigizi.com: <https://nilaigizi.com/gizi/detailproduk/238/tepung-singkong-tapioka>
- Tristar BL-4471 Blender.* (n.d.). Retrieved from Tristar: <https://www.tristar.eu/en-gb/tristar-bl-4471-blender-bl--4471>
- What Is a Clove of Garlic.* (2022, Mei 28). Retrieved from Food Network Kitchen: <https://www.foodnetwork.com/how-to/packages/food-network-essentials/what-is-a-clove-of-garlic>
- Yani, A. V., & Akbar, M. (2018). Pembuatan Tepung Mocaf (Modified Cassava Flour) Dengan Berbagai Varietas Ubi Kayu dan Lama Fermentasinya. *Edible VII-1*, 40-48.

## APPENDIX

### Appendix 1. Design and Logo of Packaging



Figure 40. Packaging



Figure 41. Logo

## **Appendix 2. Supplier List**

1. Kecombrang is from Serefina Onshop on Shopee located at Surabaya.
2. Garlic, Shallot, Red Chili are from Pasar Modern Citraland that is located at Jl. Taman Gapura Puspa Raya, Made, Sambikerep, Surabaya, Jawa Timur, 60217.
3. Salt, White Pepper, Tapioca Starch are from Superindo that is located in Jl. Telaga Utama D1 No.31-32, Lakarsantri, Surabaya, Jawa Timur, 60213.
4. SA99 and Puron are from Bakul Bumbu on Shopee.
5. The Packaging is from Madame Packaging on Shopee located at Sidoarjo
6. Label Sticker is printed at Metropolis Digital Printing, located at G-Walk Jl. Ruko Taman Gapura Blok A No.8, Lontar, Sambikerep, Surabaya, Jawa Timur, 60217.

### Appendix 3. Scanned Approved Recipe

Recipe Name : Kecombrang Crackers Made From Corn Cobs

Yield : 10 portion (100 gr each)

Main Ingredients : 55 gr Corn Cobs Flour

Ingredients :

Spice

- 45 gr Kecombrang
- 3 Cloves Garlic
- 4-5 Cloves Shallot
- 2 pc Lime Leaf
- 30 ml Water
- 1 tsp Salt
- 1 tsp Totole
- ½ tsp White Pepper
- 2 pc Red chili
- 55 gr Corn Cobs Flour
- 55 gr Tapioka Flour
- 350 ml Water
- 1 tsp Lime Juice
- 1 tsp Baking Soda
- 1 tsp Xanthan Gum
- 1 tsp Sodium Tripolyphosphate

Method :

1. Divide the Corncobs into 2, then dry in a dehydrator at 60°C for 36 hours. After the Corncobs are dry, crush them with a mortar until they become small grains. Blender and sieve until it becomes flour.
2. For the Crackers mixture, blend the spices until smooth then mix all the other ingredients, mix well then pour into a 20x20 pan and steam for 1 hour.
3. After cooked, cut and dry the Crackers for 24 hours.
4. Coat the Dried Crackers in oil then cook in the airfryer at 200°C for 12 minutes.
5. Store Crackers in an airtight container.

Student Name : Elissa

Advisor Name : Gilbert Yanuar Hadiwirawan

Date & time of submission : 1 April 22 / 16.10.

RECIPE BACKGROUND (50-100 WORDS)

Corn Cobs are one of the ingredients that are not used for cooking, usually Corn Cobs are only used for animal feed. Though Corn Cobs itself has a lot of nutrition. Therefore, I use Corn Cobs as a basic ingredients in making Kecombrang Crackers. Kecombrang itself also has a unique and interesting taste too. The Crackers that I make are gluten free and cooked in an airfryer.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✓
HEALTH & NUTRITION	15	X
NEW MODIFICATION	5	✓
<b>TOTAL</b>		85

\*approval min. 50 points

NOTES (filled by advisor)

approve

## Appendix 4. Sensory Test



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

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 26 April 2022  
**NAME** : Elissa  
**NIM** : 2074130010062  
**PRODUCT** : Kerupuk Kecombrang  
**ADVISOR** : Gilbert Yanuar Hadiwirawan, A.Md. Par

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

**NOTES** :

- Aftertaste a bit too strong
- For me, need adjustment on flavour
- Seperti ada rasa daun coriandernya yang strong
- Ada rasa sedikit pahit





## Appendix 5. Consultation Form



Akademi Kuliner & Pastry  
**OTTIMMO**  
 INTERNASIONAL

### CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Elissa  
 Student Number : 2024130010062  
 Advisor : Gilbert - Y. Hochwiltzwan

No	Date	Topic Consultation	Name/ Signature
1	18/3-22	konsultasi Produk.	
2	21/3-22	konsultasi Revisi Recipe.	
3.	3/10-22	konsultasi Bab 1	
4	4/10-22	Konsultasi Bab 2	
5	5/10-22	Revisi Bab 1 & 2	
6	6/10-22	Revisi Nutritional Fact	

No	Date	Topic Consultation	Name/ Signature
7	10/10-22	konsultasi Financial Aspect	
8	12/10-22	konsultasi Packaging	
9.	17/10-22	konsultasi Revisi Bab 5	
10.	21/10-22	konsultasi Materi Presentasi	