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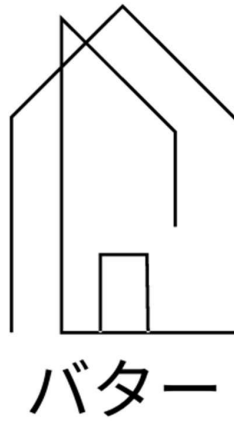
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APPENDIX

1. Desain and Logo of Packaging



Vegetarian Multigrain Butter

Figure 46. Logo



Figure 47. The Top and Bottom of the Packaging

2. Supplier List

1. The Plastic Container is from PD Metro Sarana on Shopee located at Jakarta Barat.
2. The Red Adzuki Bean and Pumpkin Seeds are from The Nut House on Shopee located at Surabaya.
3. The Sorghum is from masterherbalindo99 on Shopee located at Jakarta Timur.
4. The Alumunium Seal is from Buffalo Shop on Shopee located at Jakarta Barat
5. The Nutritional Yeast is from Pawon Organik on Shopee located at Surabaya.
6. The Lime and Salt are from Pasar Traditional Donokerto, Surabaya.
7. The Soya Lecithin is from Rajayashop on Tokopedia located at Surabaya.
8. The Sunflower Seed Oil is from Superindo that located at Jl. Kertajaya Indah Timur S-104, Kota SBY, Jawa Timur.
9. The Coconut oil is from Alami-Alam Indonesia on Shopee located at Surabaya.

3. Scanned Approved Recipe

Recipe Name : Vegetarian Multigrain Butter

Yield : 24 portion

Main Ingredients : 200 ml Multigrain Milk

Ingredients :

- 100 gram sorghum, 500 ml water
- 50 gram red adzuki bean
- 50 gram pumpkin seed
- 1 tsp lime juice
- 90 ml coconut oil
- 60 ml sunflower seed oil
- 1 tsp lecithin
- Water

Method :

1. Wash the grains and soak it, sorghum (8 hours), red adzuki bean (2 hours – 1 day), Pumpkin seed (2 hours).
2. Cook the sorghum : To start combine the sorghum and water in a large pot. Bring it to boil, and then reduce to a simmer. Cover and cook for 40 – 50 minutes. Cook the red adzuki bean : Boil the red adzuki bean with water for 45 – 60 minutes. Cook the Pumpkin seed : Boil the pumpkin seed for 20 – 25 minutes.
3. Make sure all the grains are soft. Mix the grains and put in a blender with water (1 : 1,5), blend it gradually.
4. Strain the liquid with a small hole strainer, then pour the milk in a pan (simmer) to reduce the water until the texture like sauce but little thicker.
5. Wait until the milk is at room temperature, then pour 200 ml Multigrain milk and lime juice to a cup rest it for 10 minutes.
6. Pour the milk and the lecithin to the blender, blend it for 40 seconds and then add the coconut oil and sunflower seed oil, blend it for 10 seconds.
7. Pour the butter to a glass container, put it in the fridge and let it set (6 hours)
8. The butter is ready.

Student Name : Angeline Listiyani Utomo

Advisor Name : Gilbert Yanuar Hadiwirawan

Date & time of submission : 1 April 2020 / 14.10.20

RECIPE BACKGROUND (50-100 WORDS)

A grain is a small, hard, dry seed -- with or without an attached hull or fruit layer -- harvested for human or animal consumption. The grains that I use are still unknown to many people. I would like to introduce that the grain can be used not only boiled or fried but can also be a healthy and nutritious vegetarian butter. This butter uses unique and healthy ingredients.

APPROVAL TABLE (filled by advisor)


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

*approval min. 50 points

NOTES (filled by advisor)

..... approve

4. Sensory Test



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


**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 28 April 2022
NAME : Angeline Listiyani Utomo
NIM : 2074130010046
PRODUCT : Multigrain butter
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par

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

NOTES :

- Tekstur berpasir, appearance kurang menyerupai butter. mungkin perlu ditambahkan air dalam minyak (menggunakan minyak nabati dan stabiliser/emulsifier)



5. Consultation Form



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Angeline Listiyani Utomo
 Student Number : 2074130010046
 Advisor : Gilbert Y. Hadjuirawan

No	Date	Topic Consultation	Name/ Signature
1.	18 / 03 22	Konsultasi Produk	
2.	23 / 03 22	Konsultasi Recipe	
3.	3 / 10 24	Konsultasi Bab 1	
4.	5 / 10 22	Konsultasi Bab 2 & 3	
5.	6 / 10 22	Revisi Bab 1, 2 & 3	
6.	10 / 10 22	Konsultasi Nutrition Fact	

No	Date	Topic Consultation	Name/ Signature
7.	17 / 10 22	Revisi Nutrition Fact	
8.	14 / 10 22	Konsultasi packaging & Revisi Finance	
9.	18 / 10 22	Revisi Keseluruhan	
10.	21 / 10 22	Konsultasi Materi Presentasi	

Scanned with CamScanner