

BIBLIOGRAPHY

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APPENDIX

Design and Logo of Packaging



Figure 50. Design and Logo Packaging

Supplier List

1. Kluwih Fruit, Coconut Milk, Rendang Paste.
UD. Sayur Segar
Mangga Dua Traditional Market Surabaya
2. Milk, Cooking Cream, Cheese.
PT. Sukanda Djaya
Jl. Rungkut Industri III No.49A, Rungkut Menanggal, Kec. Gn. Anyar,
Kota SBY, Jawa Timur 60294
3. Egg, Flour, Water, Salt, Sugar, Beef Powder, Pepper, Cooking Oil.
Lotte Mart Wholesale
Jl. Raya Pepelegi Indah kav. IV, Gg. Sawo, Dusun Sawo, Sawotratap, Kec.
Waru, Kabupaten Sidoarjo, Jawa Timur 61256

Scanned Approved Recipe

Recipe Name : Lasagna Rendang Kluwih
Yield : 4-5 portion
Main Ingredients : 500 gr Kluwih (removed seeds, sreeded)

Ingredients

- 150 gr Rendang Paste
- 150 ml Coconut Milk
- 4 Tbsp Cooking Oil
- 500 ml Milk
- 150 ml Cooking Cream
- 100 gr Grated Cheddar Cheese
- 50 gr Grated Parmesan Cheese
- 50 gr Grated Mozarella
- 150 gr Flour (High Protein)
- 50 gr Kluwih Seed Powder
- 2 Eggs
- 1 Tbsp Water
- 1 pinch Nutmeg
- Salt, To Taste
- Sugar, To Taste
- Beef Powder, To Taste
- Pepper, To Taste

Method

1. Par boil kluwih 5 minute, soak in cold water, set a side.
2. Mix rendang paste, cooking oil and coconut milk in sauce pan, saute until fragrant then add boiled kluwih, seasoning with salt, beef powder, sugar. Cook until nice caramelised.
3. For the lasagna sheets mix flour, kluwih seeds powder, eggs, water in a bowl. Kneeding 5-10 minute, then resting 20 minute. Roll the dough 1mm thick and 10cm x 20cm
4. For the cheese mix milk, cooking cream, cheddar & parmesan cheese in sauce pan. Seasoning with salt, sugar, nutmeg, white pepper. Thickened with beurre marrie.
5. Plating the lasagna, add mozarella on top, set oven 180°C for 30 minute.

Student Name : Rinto Marsuditomo *Rinto*
Advisor Name : Yohanna Prasetyo
Date & time of submission : (filled by Academic) 1 April 2015 / 15.45 - 16.00

RECIPE BACKGROUND (50 – 100 WORDS)

Kluwih is one of the local products, usually consumed when there is a thanksgiving event as a side dish for the tumpeng. In this modern era, i want to promote kluwih products so that they have more selling value and can be combined with contemporary products that are liked by the younger generation. By utilizing the flesh of the kluwih fruit and its seeds as ingredients for making lasagna.

Later this product is expected to be able to compete in today's digital era. Take advantage of online platforms by selling fresh products or frozen.

APPROVAL TABLE (filled by advisor)

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

6 ✓

*approval min. 50 points

NOTES (filled by advisor)

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Academi Kuliner & Pastry
OTTIMO
 INTERNASIONAL

**CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT**

Name : RANU MARSUDIOMU
 Student Number : 2074130010653
 Advisor : YOKHANA PRATIYO

No	Date	Topic Consultation	Name/ Signature
1	21 Maret 2022	-Main ingredient -Recipe background	
2	17 Oktober 2022	Bauran 1 dan 2	
3	17 Oktober 2022	Perubahan cara pengeringan biji kedelai	
4	17 Oktober 2022	Kemungkinan perubahan produk pangan	
5	5 April 2022	Campuran bahan Pembuatan kulit lasagna	
6	19 April 2022	Perangrok gula larut lasagna terdapat konsistensi foil	

No	Date	Topic Consultation	Name/ Signature
7	17 Oktober 2022	Jenis packaging untuk produk lasagna	
8	20 Oktober 2022	Nutrition facts	
9	20 Oktober 2022	posisi packaging : -bawah -tengah -atas	
10	21 Oktober 2022	posisi capir bahan untuk presentasi	



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 April 2022
NAME : Rinto Marsuditomo
NIM : 2074130010053
PRODUCT : Lasagna rendang kluwih
ADVISOR : Yohanna Prasetio, S.Sn., A.Md.Par.

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

NOTES :

- The besttt
- Texture masih agak keras dan rasa blm balance

