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APPENDIX

7.1.Design and Logo Packaging



Picture 41. Logo Packaging

Ingredients :
Carp Scales, Shallot, Garlic, Ginger, Turmeric, Coriander, Sugar, Salt, Pepper, Lime Leaves

Komposisi :
Sisik Gurami, Bawang Merah, Bawang Putih, Jahe, Kunyit, Ketumbar, Gula, Garam, Merica, Daun Jeruk

Cara Penyimpanan :
Tutup secara rapat setelah dibuka
Simpan pada suhu ruang dan kering

Storage Instruction :
Close tightly after consumption
Keep in a cool and dry place

Saran Penyajian :
Taburkan kremesan pada nasi, sup, mie, atau makanan lainnya

Serving Suggestion :
Sprinkle the crisps on rice, soup, noodle, or other foods

NUTRITION FACT	
Serving Size : 10g	
Serving per Package about 5	
Amount per Serving	
Calories	51,8kcal
Fat	0,32g
Carbohydrate	4,26g
Protein	7,84g
Natrium	1.402,7mg
Ash	364,6g

*The % Daily Value (DV) are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Picture 42. Nutrition Fact Label

7.2. Supplier List

1. Carp Scales

Pabean Fish Market. Jl. Panggung, Nyamplungan, Kec. Pabean Cantikan, Kota Surabaya, Jawa Timur, 60162

2. Garlic

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

3. Ginger

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

4. Turmeric

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

5. Coriander

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

6. Salt

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

7. Sugar

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

8. Pepper

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

9. Lime Leaves

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

10. Lime

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

11. Coarse Salt

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

12. Packaging

UD Bintang Sari. Jl. H.R. Muhammad 243, Surabaya

13. Sticker Label

Spectrum Digital Printing & Fotocopy. Jl. Raya Darmo Permai II No.56, Pradhakalikendal, Kec. Dukuhpakis, Kota Surabaya, Jawa Timur 60187

7.3.Scanned Approved Recipe

Recipe Name : Kremesan Oven Sisik Ikan Gurame

Yield : 3-5 Portion

Main Ingredients : 250 gr Carp Scale

Ingredients :

- 100 gram Shallot
- 40 gram Garlic
- 40 gram Ginger
- 15 gram Turmeric
- 15 gram Coriander
- 20 gram Salt
- 25 gram Sugar
- 1 sdt Pepper
- 50 ml Water
- 25 Lime Leaves
- 2 pcs Lime
- 30 gram Coarse Salt

Method :

1. Clean the fish scales with water until clean.
2. Sprinkle with coarse salt to clear mucus.
3. Rinse with clean water.
4. Add lime juice and leave it for 1 hour.
5. Rinse the fish scales again until clean.
6. Prepare the ground spices consisting of shallots, garlic, ginger, turmeric, coriander, salt, sugar, pepper. Puree using a blender with 50 ml of water.
7. Mix the ground spices with fish scales and leave for 3 hours. Set aside 1-2 tablespoons of ground spices.
8. Cook the fish scales in a pressure cooker for 30 minutes by adding water until the fish scales are submerged.
9. Drain the fish scales and let it come to room temperature.
10. Mix again the fish scales with 1-2 tablespoons of ground spices.
11. Bake fish scales along with sliced lime leaves in the oven at 170°C for 35 minutes.

Student Name : Evania Christin

Advisor Name : Andreas Aditama Dachi

Date & Time of Submission : 28 March 2022 / 12.05 WIB

Picture 43. Scanned Approved Recipe 1



Recipe Background :

Indonesia is a maritime country that has a very abundant number and types of fish. Indonesian people often eat fish. One of the fish that is often consumed by the people of Indonesia is carp. Starting from roadside stalls to restaurants, many sell this fish as a dish. But the scales of this carp are usually always thrown away and never used as something useful. Though carp scales have a number of nutritional content that is quite beneficial for our bodies, namely protein, calcium, and collagen. Therefore, I will make a product that utilizes the waste from carp scales into something that can be eaten and has a good taste.

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING MENTHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✓
HEALTH & NUTRITION	15	X
NEW MODIFICATION	5	✓
TOTAL		85

*approval min. 50 points

NOTES :

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7.4.Scanned Approved Sensory Test



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

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 27 April 2022
NAME : Evania Christin
NIM : 2074130010007
PRODUCT : Kremesan oven sisik ikan gurame
ADVISOR : Andreas Aditama Dachi, S.E., A.Md.Par.

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

NOTES :

- terlalu asin
- Sedikit agak pahit



7.5.Scanned Consultation Form



Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	14/3/22	Konsultasi Judul	Ane
2	21/3/22	Konsultasi Hasil Trial I	Ane
3	15/3/22	Penggunaan bahan	Ane
4	21/3/22	konsultasi trial 1	Ane
5	21/3/22	konsultasi trial 1	Ane
6	21/3/22	konsultasi trial 1	Ane

Name : Evania Christin
 Student Number : 20741300100007
 Advisor : Heni Adhiana

No	Date	Topic Consultation	Name/ Signature
7	21/3/22	konsultasi trial 1	Ane
8	10/10/22	product cost	Ane
9	12/10/22	Nutrition, Packaging, Food safety	Ane
10	17/10/22	Product Cost	Ane
11	20/10/22	Product Cost	Ane
12	20/10/22	Report checking	Ane

Picture 46. Scanned Consultation Form