

BIBLIOGRAPHY

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APPENDIX

6.1 DESIGN AND LOGO OF PACKAGING



Picture 44. Logo



Picture 45. Design Packaging

6.2 SUPPLIER LIST

1. Kolang kaling
Keputran Traditional Market Utara Surabaya, Jl. Keputran Jl. Urip Sumoharjo, Keputran, Kec. Tegalsari, Kota SBY, Jawa Timur 60265
2. Ragi Tempe
Keputran Traditional Market Utara Surabaya, Jl. Keputran Jl. Urip Sumoharjo, Keputran, Kec. Tegalsari, Kota SBY, Jawa Timur 60265
3. Rice Flour
Keputran Traditional Market Utara Surabaya, Jl. Keputran Jl. Urip Sumoharjo, Keputran, Kec. Tegalsari, Kota SBY, Jawa Timur 60265
4. Stevia Sugar
Online Shop
5. Honey
Indomaret Jl. Kawi No.11, Sawahan, Kec. Sawahan, Kota SBY, Jawa Timur 60253
6. Eggs
Keputran Traditional Market. Utara Surabaya, Jl. Keputran Jl. Urip Sumoharjo, Keputran, Kec. Tegalsari, Kota SBY, Jawa Timur 60265
7. Almond
Godong Seger Abadi. Jl. Achmad Jais No.25-27, Peneleh, Kec. Genteng, Kota SBY, Jawa Timur 60274
8. Dark Choocolate
Sinar Yong. Jl. Kedung Doro No.24-26, Sawahan, Kec. Sawahan, Kota SBY, Jawa Timur 60261

6.3 SCANNED APPROVED RECIPE

Recipe Name : Fermented Kolang Kaling Nougats

Yield : 3 – 4 portions

Main Ingredients : 500g Kolang Kaling

Ingredients for Tempe:

- 500g Kolang Kaling
- 1tsp Ragi Tempe
- 1tbsp Rice Flour

Ingredients for Nougat:

- 125g Sugar
- 125g Honey
- 1 Egg White
- 350g Dark Chocolate

Method :

1. Boil the Kolang Kaling in water until soft
2. Drain the water and brunoise the Kolang Kaling
3. Pat dry or fan the chopped Kolang Kaling (make sure they are completely dry)
4. Mix the Ragi Tempe and Rice Flour
5. Sprinkle the Flour mix on the Kolang Kaling and mix well
6. Prepare some plastic bags and place the Kolang Kaling inside
7. Stab a few holes on the plastic bag
8. Leave the Kolang Kaling to ferment for 2-3 days in a dark room (or you can cover them with a towel)
9. After 2-3 days, slice the fermented Kolang Kaling thinly
10. Place them on a baking pan lined with parchment paper in one layer (not stacking) and put them inside a preheated oven at 180°C for 50 minutes (until crispy)
11. Whisk Egg White until thick
12. Mix Honey and Sugar on a pan over low heat until Sugar is melted
13. Remove from heat and mixed in the whisked Egg White
14. Cook over low heat and mix well and remove from heat
15. Add in the roasted/baked fermented Kolang Kaling (crush them beforehand) and mix

Picture 46. Approved Recipe 1

16. Prepare a pan lined with parchment paper and pour the mixture inside
17. Refrigerate for a few hours
18. Melt the Dark Chocolate
19. Cut the nougat into rectangular pieces
20. Dip them in Dark Chocolate and let the chocolate harden
21. Your nougat is done to serve

Student Name : Jesslyn Claresta Prayogo

Advisor Name : Ryan Yeremia Iskandar

Date & Time of Submission:

Picture 47. Approved Recipe 2

RECIPE BACKGROUND (50 - 100 WORDS)

I chose kolang kaling as my main ingredient because I was told to eat them due to my knee injury. Kolang kaling is said to have many health benefits and apparently, they are good for your joints. Right after my injury, I ate kolang kaling every day and the pain went away very quickly. However, the only thing that I don't like about kolang kaling is the texture. So I decided to make them into nougats.

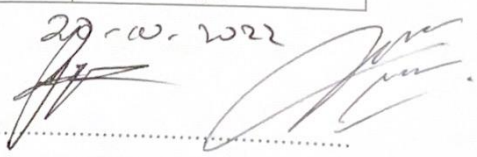
APPROVAL TABLE (filled by advisor)

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

*approval min. 50 points


NOTES (filled by advisor)

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29-10-2022


Picture 48. Approved Recipe 3

6.4 SCANNED APPROVED SENSORY TEST



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL


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

DATE : 6 June 2022
 NAME : Jesslyn Claresta Prayogo
 NIM : 2074130010035
 PRODUCT : Tempe kolang kaling nougat
 ADVISOR : Ryan Yeremia Iskandar, S.S.

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


NOTES :

- Can be more shaped
- Tekstur sangat keras
- Terlalu keras
- All aspect is good, the gelatin layer is a nice touch, but still the kolang kaling is way to hard to chew.
- Good cause. dominated by chocolate






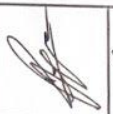


Picture 49. Approved Sensory Test







6.5 SCANNED CONSULTATION FORM


OTTIMO
 INTERNATIONAL
INTERNET AND INTERNATIONAL BUSINESS

Akademi Kuliner & Pastry
CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : Messlyn Clavesta
 Student Number : 2074130010035
 Advisor : Ryan Yekenia

No	Date	Topic Consultation	Name/Signature
1	15/03 2022	Main Ingredient Discussion Discussion	
2	17/03 2022	Avocado Seed Yogurt	
3	21/03 2022	Trial Avocado Seed Yogurt	
4	30/03 2022	Sample Control	
5	15/05 2022	Kolang-kaling tempe	
6	20/05 2022	Recipe Making	

No	Date	Topic Consultation	Name/Signature
7	12/10 2022	Nutrition Facts Packaging, Food Safety	
8	10/10 2022	Product Cost	
9	17/10 2022	Recipe Revision	
10	17/10 2022	Packaging	
11	20/10 2022	Nutrition Fact	
12	20/10 2022	Product Cost Checking	

Picture 50. Consultation Form