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APPENDIX

Scanned Recipe and Approval

Recepe Name : Dendeng Cakalang
Yield : 4 portion

Main ingredients : Smoke and fresh cakalang

Ingredients :

- 200g Smoke cakalang
- 200g Fresh Cakalang
- 200g seasoned flour
- 2 whole egg
- 8 garlic clove
- 6g ginger
- 4g turmeric
- 6g galangal
- 10g chili
- Seasoning

Method :

1. Prepare smoked skipjack tuna that has been finely shredded
2. Steam skipjack until cookedand shredded
3. Stir-fry over low heat to dry resembling the texture of smoke skipjack
4. Puree garlic, ginger, turmeric, galangal, and chili.
5. Saute the ground spices until fragrant
6. Mix the shredded skipjack, seasoned flour, eggs, and finely cooked spices
7. Stir and add seasoning according to taste
8. Put in oven at 150 degrees until dry
9. Shape like an omelette and fry until dry.

Student name : Kimi Michael

Advisor name : Michael Valent

Date and time submission :

RECIPE BACKGROUND (50 – 100 WORDS)

I chose this recipe because the main ingredient is skipjack tuna and if we look at the city of Manado, skipjack tuna is the best commodity and the biggest income for most Manado residents. In Manado, many skipjack tuna are thrown away because of the fish delivery process and the factory does not want to accept fish that are defective due to shipping and are usually thrown away immediately. However, the fish can still be consumed and processed into tuna jerky.

APPROVAL TABLE (filled by advisor)

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

*approval min. 50 points

NOTES (filled by advisor)

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.....
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Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 5 September 2022
NAME : Kimi Michael Adolf Dapu
NIM : 2074130010071
PRODUCT : Dendeng cakalang
ADVISOR : Michael Valent, A.Md. Par

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

NOTES :

- I don't really like with the sight, it doesn't like dendeng
- Kebaharuannya kurang karena dendeng ikan sudah banyak
- Sepertinya sudah ada yg membuat dan di jual di e-commerce
- Produk sudah ada di ecommerce mungkin busa dimodig dengan bahan lain yang lebih spesifik dan belum pernah dipasarkan org lain
- Kurang asin, kurang tipis, kurang pedas, dan sudah ada yang jual di marketplace
- It just has a very strong fishy smell, taste wise can be a little stronger on the spices
- Texture a bit too dry

Logo


DENDENG CAKALANG
"SEDJAK 2022"


Manfaat Ikan cakalang
MANFAAT CAKALANG :
MENGANDUNG PROTEIN LENGKAP
KAYA ASAM LEMAK OMEGA 3
MENURUNKAN GULA DARAH
MENJAGA KESEHATAN JANTUNG.
MENCEGAH ANEMIA SERTA
MENGURANGI RISIKO DEMENSIA.
Nutrition Facts
4 servings per container
Serving size (50g)
Amount Per Serving
Calories 160
% Daily Value*
Total Fat 8g 10%
Saturated Fat 0g 0%
Trans Fat 0g
Sodium 120mg 5%
Total Carbohydrate 11g 4%
Dietary Fiber 0g 0%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 9g 18%

SUPPLIER LIST

1. Cakalang

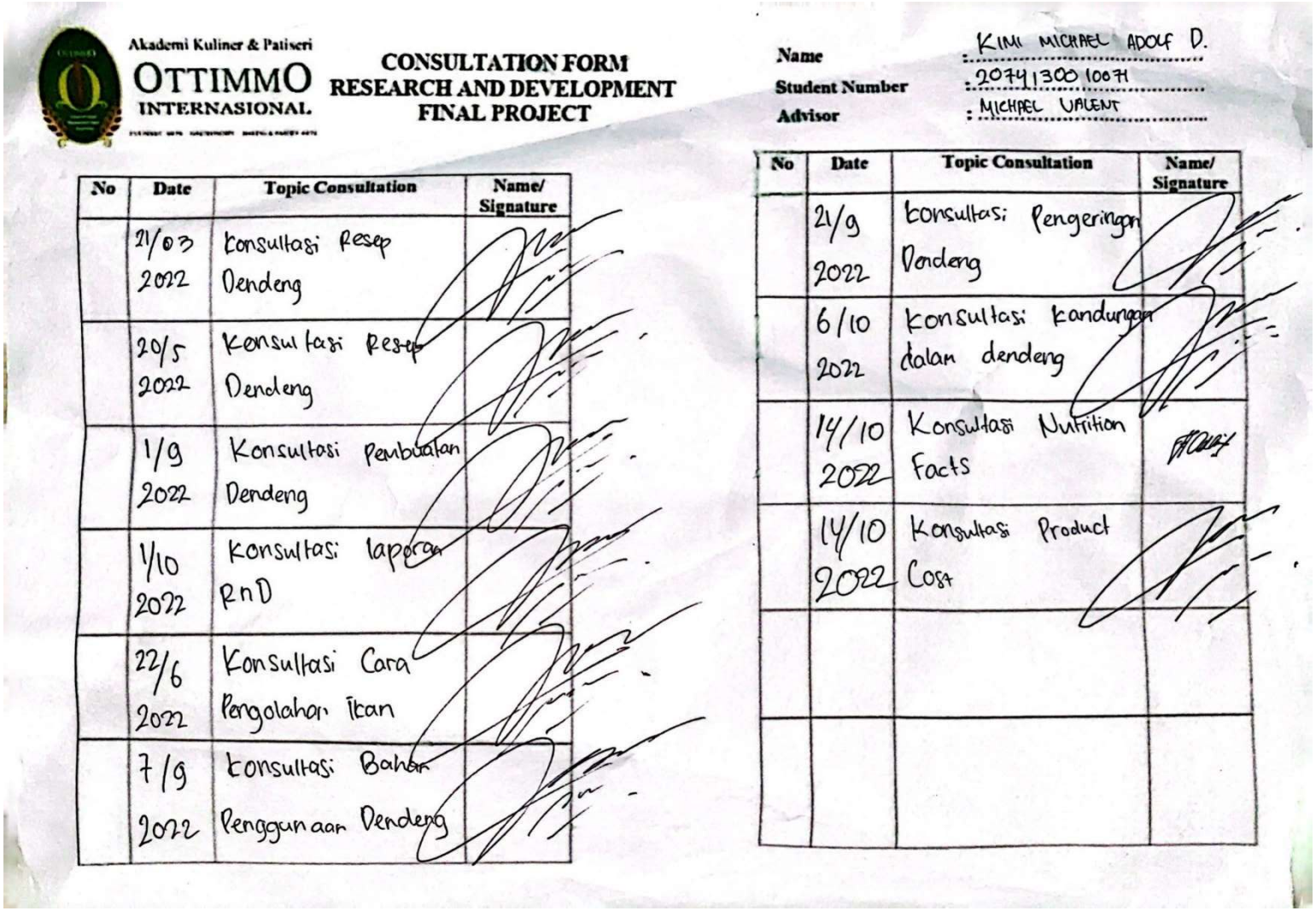
CV. Surya Prima Manao

2. Smoke Cakalang

Molas, kec. Bunaken Kota Manado

3. Flour and Spices

Fresh Mart, Jl. Wolter Monginsidi, Kec. Malalayang Kota Manado



Akademi Kuliner & Patiseri
OTTIMMO INTERNASIONAL

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : KIMI MICHAEL ADOLF D.
Student Number : 20741300 10071
Advisor : MICHAEL VALENT

No	Date	Topic Consultation	Name/ Signature
	21/03 2022	Konsultasi Resep Dendeng	
	20/5 2022	Konsultasi Resep Dendeng	
	1/9 2022	Konsultasi Pembuatan Dendeng	
	1/10 2022	Konsultasi laporan RnD	
	22/6 2022	Konsultasi Cara Pengolahan Ikan	
	7/9 2022	Konsultasi Bahan Penggunaan Dendeng	

No	Date	Topic Consultation	Name/ Signature
	21/9 2022	Konsultasi Pengeringan Dendeng	
	6/10 2022	konsultasi kandungan dalan dendeng	
	14/10 2022	Konsultasi Nutrition Facts	
	14/10 2022	Konsultasi Product Cost	