

## CHAPTER 2

### PRODUCT OVERVIEW

#### 2.1. DESCRIPTION OF THE INGREDIENTS TO BE USED

The author used this ingredients to make banana peel jam cookies :

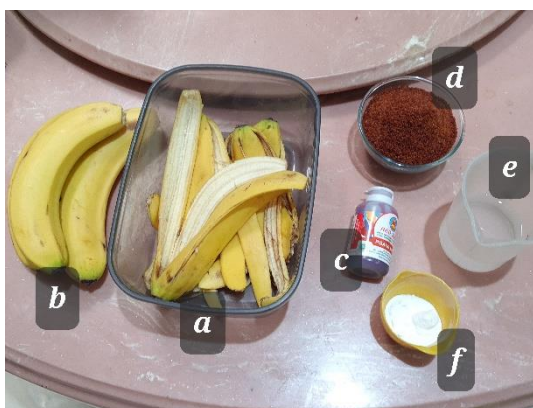


Figure 1. Ingredient banana peel jam

- a. 20 pcs Banana peels : Banana peels as the main ingredient banana peel jam.
- b. 3 pcs Cavendish banana, sliced : cavendish banana used to add texture of the jam.
- c. 3 drops of Ambon banana essence : Ambon banana essence to add more of banana flavors.
- d.  $\frac{1}{4}$  gr Palm sugar : Palm sugar used to give a sweet taste to the banana peel jam.
- e. 150 ml Water : Water to help smooth the banana peel when in the blender.
- f. 2 tbsp Sodium bisulfite : Sodium bisulfite to wash the banana peel and delay the occurrence of oxidation on the banana skin so that the banana peel does not brown quickly.



Figure 2. Ingredient cookies dough

- g. 40 gr Coconut oil : Coconut oil is used to soften cookie dough and is beneficial in helping maintain a healthy heart.
- h. 215 gr Margarine : Margarine is used to soften cookie dough
- i. 2 egg Yolk : Egg yolks can be used as an emulsifier in cookie dough
- j. 1 Whole egg : Eggs serve as a glue or binder that holds the dough together and even provides moisture to cakes and baked goods.
- k. 1 tsp Vanilla : Vanilla functions to scent cookies and remove the fishy smell that can be obtained from eggs.
- l. 325 gr Flour : Wheat flour is the basic ingredient in making cookie dough as a framework for cookies
- m. 25 gr Milk powder : The protein in the powdered milk will expand the gluten, brown the cake and the fat contained can soften the dough.
- n. 25 gr Cornstarch : Corn starch is useful for adding crunchiness to cookies.
- o. 80 gr stevia sugar : stevia sugar substitute for granulated sugar to make cookies taste sweeter and healthier than granulated sugar.

## 2.2. THE UTENSIL USED DURING THE PROCESSING


The author used this tool to make banana peel jam cookies :



Figure 3. Utensil used

- a. Spatula : to stir the banana peel jam while it is cooking
- b. Knife : to peel and cut the banana
- c. Cutting board : for cutting the banana
- d. Saucepan : for cooking the banana peel jam
- e. Bowl : bowl to mix the ingredients
- f. Mixer : mixer for mixing all ingredients
- g. Rolling pin : for roll the dough cookies
- h. Blender : for blend the banana peels
- i. Tray : to put the cookies to be in the oven
- j. Cookies mold : for cuts the cookies dough
- k. Digital scales : to measure the amount of the ingredients

### 2.3. APPROVED AND REVISED RECIPE

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


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

DATE : 20 May 2022  
NAME : Valencia Evelyn  
NIM : 2074130010037  
PRODUCT : Cookies kulit pisang  
ADVISOR : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

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

NOTES :

- Kurang manis sedikit.
- Buat cookiesnya agar warnanya tidak pucat
- Keras. Tasteless





Recipe Name : Cookies with banana peel jam

Yield : 60 pcs

Main Ingredients : Banana peels

Ingredients :

- 20 banana peels ( banana peels jam )
- 3 banana, sliced
- 3 drops of Ambon banana essence
- ¼ palm sugar
- 150 ml water
- 2 tbsp sodium bisulfite
- 40 gr coconut oil (cookies dough )
- 215 gr margarine
- 2 egg yolk
- 1 whole egg
- 1 tsp Vanilla
- 325 gr flour
- 25 gr milk powder
- 25 gr corn starch
- 80 gr stevia sugar

Method :

1. For the jam, wash the banana peel with sodium bisulfite for 5 minutes. Then cut the bananas.
2. Blend banana peels, bananas and water until smooth.
3. Heat the pan. Put the banana peel in the pan. Add sugar, and ambon banana essence. Stir until smooth and cooked.
4. For the dough, Beat the margarine, coconut oil, sugar, eggs and vanilla until white, then turn off the mixer and add the flour, milk powder, and corn starch and mix until smooth.
5. Then roll the dough flat and cut the dough using the prepared mold
6. Take the dough skin and put the banana peel jam on top of the cookie dough that has been molded then bake with a heat of 140°C for 20 minutes and remove from the oven and let it cool.
7. Enjoy the cookies.

Student Name : Valencia Evelyn

Advisor Name : Hilda Tjahjani Iskandar

Date & time of submission : (filled by Academic)

RECIPE BACKGROUND (50 – 100 WORDS)

Banana is a fruit rich in benefits that have a sweet taste and delicious to eat. Many good nutrients contained in bananas so it is very good for the health of the body. One way to process bananas is to process them as flour and jam, which are healthy and rich in benefits. The benefits of consuming bananas can launch the digestive process and launch blood pressure.

APPROVAL TABLE (filled by advisor)

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

10/22/10  
*[Signature]*

\*approval min. 50 points

NOTES (filled by advisor)

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## 2.4. PRODUCT PROCESSING SEQUENCE USING FLOWCHART

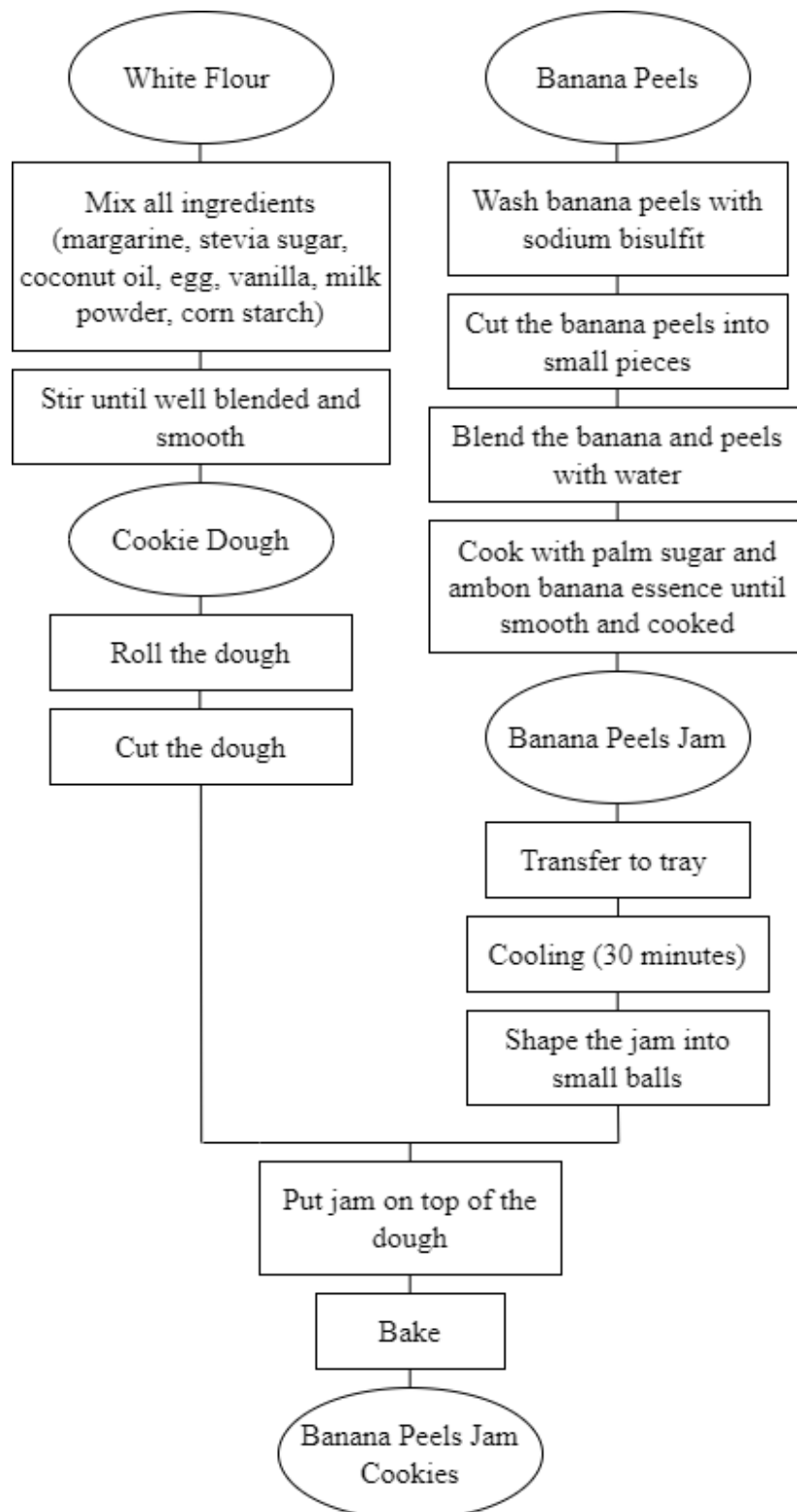


Figure 4. Processing Flowchart

## 2.5. PRODUCT PROCESSING METHOD WITH PICTURES

1. For the jam, wash the banana peel with sodium bisulfite for 5 minutes.



Figure 5. Banana peels in bowl with sodium metabisulfite water

2. Then cut the bananas and banana peels into small.



Figure 6. Banana and banana peels slice



3. Blend banana peels, bananas and water until smooth.



Figure 7. Banana peels in blender

4. Heat the pan. Put the banana peel in the pan. Add sugar, and ambon banana essence. Stir until smooth and cooked.



Figure 8. Banana peel in pan

5. Put the banana peel jam into the tray and cooling 30 minutes



Figure 9. Banana peels in tray

6. For the dough, Beat the margarine, coconut oil, sugar, eggs and vanilla until white, then turn off the mixer



Figure 10. Beat the ingredients

7. Add the flour, milk powder, and corn starch and mix until smooth.



Figure 11. Dough cookies process

8. Then roll the dough flat and cut the dough using the prepared mold



Figure 12. Roll the dough cookies

9. Take the dough skin and put the banana peel jam on top of the cookie dough that has been molded



Figure 13. Mold cookie dough

10. Bake with a heat of 140 °C for 20 minutes and remove from the oven



Figure 14. Cookies in oven



11. Banana jam cookies



Figure 15. Banana jam cookies