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APPENDIX

Logo of the packaging:



Fermented Sambal Nangka

Sensory Test:



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL
DEVELOPING THE BEST | SUPPORTING THE LOCAL & GLOBAL MARKET

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 27 April 2022
NAME : Dave Miroslav Honosutomo
NIM : 2074130010021
PRODUCT : Fermentasi sambal nangka
ADVISOR : Nurul Azizah Choiriyah, S.TP., M.Sc

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

NOTES :

- Dibuat lebih gurih dan balanced yaa



Recipe:

Recipe Name : Sambal Nangka

Yield : 4-5 portion

Main Ingredients : 200gr Jackfruit Seeds

Ingredients :

- 100gr jackfruit
- 100gr jackfruit fiber
- 10gr kultur yogurt
- 450gr red chili
- 65gr chili
- 70gr garlic
- 3pcs tomato
- 5gr shrimp paste
- 1pcs lime
- 50gr palm sugar
- 10gr sugar
- 15gr salt
- 200ml vegetable oil
- 70gr shallot

Method :

1. Boil the jackfruit fiber and jackfruit seeds for 1 hour.
2. ferment jackfruit, jackfruit seeds, and jackfruit fiber using kultur yogurt for 1 day.
3. Fry red chilies, red cayenne pepper, garlic & tomatoes until 1/2 cooked, remove and drain.
4. Puree with the shrimp paste, can be kneaded or in a coarse grinder. Slice the onion, set aside.
5. Sauteed the sliced shallots, add the mashed ingredients, add brown sugar, powdered broth, salt, sugar and lime juice.
6. Add fermented jackfruit, jackfruit seeds, and jackfruit fiber.
7. taste correction, saute until cooked oily & reduced water content.
8. Once cooked cool to room temperature, store in a closed container.

Student Name : Dave Miroslav Honosutomo

Advisor Name : Nurul Azizah Choiriyah, S TP, M. Sc.

Date & time of submission : 11/4/22 10.00

RECIPE BACKGROUND

I chose the material from jackfruit because the seeds and fiber are rarely used, mostly the fruit is used. It's different again if you make vegetable lodeh, vegetable lodeh uses jackfruit that is still young. The product that I make is fermented jackfruit which is processed into chili sauce with a less spicy taste so that it can be enjoyed by many people.

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	×
HEALTH & NUTRITION	15	×
NEW MODIFICATION	5	✓
TOTAL		35 65

NOTES



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Rave Mingsian H.
 Student Number : 2074 1300 10021
 Advisor : Nani Insan, P.S.

No	Date	Topic Consultation	Name/ Signature
1	10 okt 22	Bab 1	<i>Nani</i>
2	10 okt 22	Bab 2	<i>Nani</i>
3	11 okt 22	Product cost	<i>Nani</i>
4	12 okt 22	Selling Price	<i>Nani</i>
5	13 okt 22	Nutrition	<i>Nani</i>
6	14 okt 22	Packaging	<i>Nani</i>

No	Date	Topic Consultation	Name/ Signature
7	17 okt 22	Bab 3	<i>Nani</i>
8	17 okt 22	Flowchart Sequence	<i>Nani</i>
9	18 okt 22	Product Processing Method	<i>Nani</i>
10	18 okt 22	Food cost revisi	<i>Nani</i>
11	19 okt 22	Bab 4	<i>Nani</i>
12	19 okt 22	Final Revisi	<i>Nani</i>