

BIBLIOGRAPHY

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APPENDIX

Appendix 1: Recipe

Recipe Name : Jackfruit seed flour boba with soy milk
Yield : 1-2 portion
Main Ingredients : 80gr Jackfruit seed flour and 250gr soy seed
Ingredients :

Boba :

- 80gr jackfruit seed flour
- 40gr tapioca flour
- 40gr jackfruit seed flour
- 25gr palm sugar
- 2-3 drops of black food coloring
- 20ml hot water
- 400ml water

Palm sugar :

- 40gr palm sugar
- 20ml water

Almond milk:

- 250 gr Almond
- 2l water
- 100g sugar
- 3 pandan leaf
- 5gr salt

Method :

Jackfruit seed flour :

1. Wash clean 350 grams of jackfruit seeds in running water until it's not slippery anymore
2. Boil the jackfruit seeds in boiling water for 15 minutes to remove the sap
3. Drain and cool the ripe jackfruit seeds
4. Thinly slice the jackfruit seeds until they are 2-3mm thick
5. Dry the jackfruit seeds in the sun for 3-4 days or until it feels dry

6. if it's dry, puree the jackfruit seeds using a blender until they become powder Sift using a sieve to separate the fine and coarse flour

Jackfruit seed flour boba :

1. finely chop the palm sugar and then melt it until it melts then add the coloring
2. Add the jackfruit seed flour to the palm sugar melt and stir until it becomes a dough
3. add water little by little if the dough is too hard
4. give a little bit of tapioca flour for chewy texture
5. Shape the finished dough into rounds and then put it in a container filled with jackfruit seed flour
6. Boil 400 ml of water until it boils
7. when it boils put the boba in the container and boil it until the boba floats
8. Put the finished boba into the melted palm sugar and mix until the boba is evenly coated with sugar

Palm sugar :

1. cut into small pieces palm sugar
2. Melt the palm sugar that has been cut and then add a little water

Soy milk :

1. wash the soybeans until all the skin is peeled off
2. Soybeans soaked in water overnight
3. Boil soybeans until boiling for 1-2 minutes
4. Boiled soybeans are blended together with enough water
5. then strain the soy milk that has been in the blender by inserting it into a clean cloth and then squeeze it
6. repeat several times until the soybeans run out
7. After everything has been filtered, cook the soy milk with pandan leaves then add sugar and salt

Student Name : Gilbert James Tjong
Advisor Name : Ryan Yerima Iskandar
Date & time of submission : (filled by Academic)

RECIPE BACKGROUND (50 – 100 WORDS)

Nowadays drinks containing boba are trending, lots of people have tried drinking boba, but the content contained in boba itself is not very healthy for our health, therefore I tried to modify the basic ingredients of boba itself by using jackfruit seed flour which has a healthier nutritional content than wheat flour. jackfruit seed flour has a higher protein and fiber content than wheat flour but the calorie content is smaller, I also replace brown sugar with palm sugar because palm sugar has smaller calories.

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	✓
TOTAL		

*approval min. 50 points

14/10
2022



NOTES (filled by advisor)

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Appendix 2 : Sensory Test



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 April 2022
NAME : Gilbert James Tjong
NIM : 2074130010033
PRODUCT : Boba biji nangka
ADVISOR : Ryan Yeremia Iskandar, S.S.


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

NOTES :

- Minumannya mungkin bisa disaring dengan kain saring agar tidak banyak pasir
- Bitter



Appendix 3: Consultation Form



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Gilbert James Tsong
Student Number : 2024130010033
Advisor : Rahn Yefemia

No	Date	Topic Consultation	Name/Signature
1	14/10	NUTRITION	<i>[Signature]</i>
2	14/10	Approval RECIPE	<i>[Signature]</i>
3	14/10	KONSULTASI RECIPE	<i>[Signature]</i>
4	14/10	KONSULTASI NUTRISI	<i>[Signature]</i>
5	17/10	KONSULTASI BUDGETING	<i>[Signature]</i>
6	17/10	KONSULTASI NUTRISI	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
7	18/10	Price & Product price	<i>[Signature]</i>
8	18/10	Product Consu	<i>[Signature]</i>
9	18/10	Nutrition Fair	<i>[Signature]</i>
10	18/10	Konsul nutrisi nutrisi	<i>[Signature]</i>

Appendix 4: Logo Boba Sanz



Appendix 5: Label Packaging



Appendix 6 : Packaging

