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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 cloring
- -20ml hot water
- -400ml water

Palm sugar :

- -40gr palm sugar
- -20ml water

Almond milk:

- -250 gr Almond
- -21 water
- -100g sugar
- -3 pandan leaf
- -5gr salt

Method

Jackfruit seed flour:

- 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

 if it's dry, puree the jackfruit seeds using a blender until they become powderSift 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
- Shape the finished dough into rounds and then put it in a container filled with jackfruit seed flou
- 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
- 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
- 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
- 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 Yeremia Iskandar

Date & time of submission : (filled by Academic)

CS CamScanner

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	1	
PRODUCT OUTLOOK	20	~	
HEALTH & NUTRITION	15	~	
NEW MODIFICATION	5	~	
TOTAL			

^{*}approval min. 50 points

NOTES (filled by advisor)	V	
		(1900)

Appendix 2: Sensory Test



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.

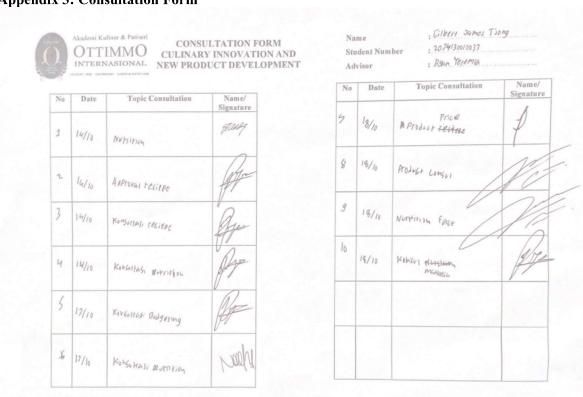
PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	1	1	1	1	1
Panelist 2	1	1	1	1	1
Panelist 3	1	1	1	1	1
Panelist 4	1	1	1	1	1
Panelist 5	1	1	٧	х	1
Panelist 6	1	٧	1	x	1
Panelist 7	1	1	х	1	1
Panelist 8	1	1	1	1	1
Panelist 9	1	1	1	х	1
Panelist 10	1	1	1	√	1

NOTES

Minumannya mungkin bisa disaring dengan kain saring agar tidak baring

• Bitter

Appendix 3: Consultation Form



Appendix 4: Logo Boba Sanz



Appendix 5: Label Packaging



Appendix 6 : Packaging

