

## **5.2 Suggestions**

Suggestion for this product is In the future, we will improve our packaging and production methods, especially if the author will produce more portion per day. the author will also develop further innovations about this product.

## **5.3 Benefits of the study**

- Develop ideas and creativity.
- Developing and / or creating products that are not yet on the market.
- Variation in processing kolang kaling for Eid that can replace meat forvegans who are celebrating Eid and become a new innovation in the culinary world.
- healthy dish because kolang kaling contains so many good nutrients.

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## APPENDIX

### 1. DESAIN AND LOGO OF PACKAGING



Figure 18 Logo.

Figure 19 Kolang Kaling Nutrition Facts Label.

### 2. SUPPLIER LIST

#### 1) Kolang Kaling

The Kolang Kaling is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

#### 2) Coconut Milk

The Coconut Milk is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217

3) **Vegetable Oil**

The Vegetable Oil is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, ,, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

4) **Garlic**

The Garlic is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

5) **Shallot**

The Shallot is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

6) **Ginger**

The Ginger is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

7) **Red Chil**

The Red Chili is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

8) **Galangal**

The Galangal is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

9) **Turmeric**

The Turmeric is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**10) Coriender**

The Coriender is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**11) Cumin Seeds**

The Cumin Seeds is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**12) Lemongrass**

The Lemongrass is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**13) Lime Leaves**

The Lime Leaves is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**14) Asam Paste**

The Asam Paste is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**15) Turmeric Leaves**

The Turmeric Leaves is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

**16) Flour**

The Flour is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, ,, Jl.Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

17) **Egg**

The egg is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, ,, Jl.Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

18) **Olive Oil**

The Olive Oil is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

19) **Salt**

The Salt is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, ,, Jl.Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

20) **Cooking Cream**

The Cooking Cream is from Pelangi, Ruko Taman Gapura Blok F No.19-20, ,, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

21) **Milk**

The Milk is from Pelangi, Ruko Taman Gapura Blok F No. 19-20, ,, Jl.Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY.

22) **Onion**

The Onion is from Pasar Modern Citraland, located in PJFW+C74, Jl.Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

23) **Chives**

The Chives Leaves is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

24) **Mushrooms**

The Mushroom is from Pasar Modern Citraland, located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

### 3. Approved Recipe

Recipe Name : Rendang Kolang Kaling

Yield : 10 portions

Main Ingredient : Kolang Kaling

Ingredients :

(A)

- 1 kg kolang kaling
- 600 ml coconut cream
- 100 ml vegetable oil

(B) to blend

- 4 candlenuts
- 12 cloves chopped garlic
- 300 gr red chili, (Serrano chili/pepper)
- 250 gr onions
- 50 gr ginger
- 50 gr galangal

- 25 gr ground turmeric, or 50g of fresh turmeric

- 1½ tsp ground coriander
- 1 tbsp salt
- 1 tsp sugar
- 4 green cardamom pods
- 1½ tsp cumin seeds
- 10 cloves

(C) Seasonings and Spices

- 4 stalks lemongrass, bashed
- 3 pieces kaffir lime leaves
- 1 piece asam keping
- 2 turmeric leaves, tied up

Method :

- Blend all the ingredients in (B), set the blend aside.
- Heat up the vegetable oil in a wok. Saute the spice paste (B) over low heat until aromatic.
- Add the coconut cream, turmeric leaves, kaffir lime leaves, asam keping and lemongrass into the wok.
- Add the kolang kaling and cook over medium heat. Bring the coconut milk to a boil.
- Once it is boiled, continue simmer over low heat. Add water from time to time when the stew is about to dry.
- Cook until the kolang kaling absorbs the flavor of the spices thoroughly and the color turns to dark brown. It will take about three hours or less because its kolang kaling.



Recipe Name : Ravioli filled with Rendang Kolang Kaling and Mushroom

Yield : 4-5 portions

Main Ingredient : Rendang Kolang Kaling

Ingredients :

Pasta :

- 400 gr flour
- 4 large eggs
- 5 ml olive oil
- ½ tsp salt

Fillings :

- Rendang kolang kaling (cut into small pieces)
- 300 gr Mushrooms
- 75 gr fresh chieives

Sauce :

- Rendang Kolang Kaling's Sauce
- 150 ml cooking cream
- 1 Small Onion, diced

Method :


- Place flour in a large bowl. Make a well in the center. Beat the eggs, water and oil; pour into well. Stir together, forming a ball. Turn onto a floured surface then knead until smooth and elastic around 4-6 minutes, adding remaining flour if necessary to keep dough from sticking. Cover and let rest for 30 minutes.
- Preparing the fillings, cut mushrooms and rendang kolang kaling in to small pieces, sautee mushroom until its half cooked then set aside. Put chopped kolang kaling and mushroom together then add chopped chieives. mix it all together. Cover and refrigerate until ready to use.
- Divide pasta dough into fourths. roll 1 portion to 1/16-inch thickness. place rounded teaspoons of filling 1 in. apart over half of pasta sheet. Fold sheet over; press down to seal. Cut into squares with a pastry wheel. Repeat with remaining dough and filling.
- Bring a soup kettle of salted water to a boil. Add ravioli. Reduce heat to a gentle simmer; cook until ravioli float to the top and are tender, 1-2 minutes. Drain.
- Making the pasta sauce, sautee onion until its browning then add rendang sauce, lastly pour the cooking cream slowly until its thicken. Add cooked ravioli and served.

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Advisor Name : Michael Valent

Date & time of submission : 31/3/22 17.30

#### 4. Sensory Test



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


  

**DATE** : 27 April 2022  
**NAME** : Ervina Reza Aji Ika  
**NIM** : 2074130010072  
**PRODUCT** : Rendang ravioli (rendang kolong kaling and mushroom)  
**ADVISOR** : Michael Valent, A.Md. Par

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

**NOTES** :

- ada rasa pahit di bumbunya
- rasa rendang kurang tajam, bumbunya terlalu sedikit
- Tekstur terlalu getas untuk lasagnya. Penampilan kurang appetizing, terlihat dry
- Ravioli agak terlalu tebal
- Rasa kurang authentic rendang, kulit ravioli terlampau tebal dan kolong kaling tidak match didalamnya



5. Consultation Form



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**CONSULTATION FORM**  
 CLINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

Name : Enisa Yenni Pratiwi  
 Student Number : .....  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature
	25/10/22	list consultation Recipe Mendoan Kedondong Kuning	
	12/10/22	Revised Recipe	
	19/10/22	Flow Chart	
	25/10/22	Recipe pasta	
	13/10/22	Chapter 9 Product Cost	
	14/10/22	Chapter 1	

No	Date	Topic Consultation	Name/ Signature
	10/10/22	Nutrition Facts	
	10/10/22	Food Safety	
	10/10/22	Chapter 5.	
	21/10/22	Revision	