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APPENDIX

1. Design and Logo Packaging



Figure 48 Packaging of BanaBites



Figure 49 BanaBites Logo

2. Supplier List

1. Pisang Raja

The banana is bought from Katrangan Market that is located in Jl. Katrangan No.72, Sumerta, Kec. Denpasar Tim., Kota Denpasar, Bali 80236

2. Tape Yeast

The tape yeast is bought from Katrangan Market that is located in Jl. Katrangan No.72, Sumerta, Kec. Denpasar Tim., Kota Denpasar, Bali 80236

3. Banana leaf

The banana leaf is bought from Katrangan Market that is located in Jl. Katrangan No.72, Sumerta, Kec. Denpasar Tim., Kota Denpasar, Bali 80236

4. All-purpose flour

The all-purpose flour is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

5. Full cream milk powder

The full cream milk powder is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

6. Butter

The butter is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

7. Vanilla essence

The vanilla essence is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

8. Condensed milk

The condensed milk is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

9. Granulated sugar

The granulated sugar is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

10. Eggs

The eggs is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

11. Cheddar cheese

The cheddar cheese is bought from CV. Fenny that is located in Jl. Kartini No.83, Dauh Puri Kaja, Kec. Denpasar Utara, Kota Denpasar, Bali 80231

12. Plastic jar

The plastic jar is bought online from shopee, Link: <https://shope.ee/8erfkMnNeY>

3. Scanned Approved Recipe

Recipe Name : Bolu Tape Pisang
Yield : 3-4 Person
Main Ingredients : 350 gr Tape Pisang

1. Tape Pisang

Ingredients:

- 350 gr pisang raja
- 3 butir ragi tape
- Banana leaf

Method:

1. Steam the bananas for 30 minutes
2. Peel the bananas, and arrange it on banana leaves
3. Sprinkle the crushed yeast evenly over the bananas, sprinkle the bottom side too
4. Cover it with banana leaves for 3 days

2. Bolu Tape Pisang

Ingredients:

- 350 gr all purpose flour
- 2 tsp baking powder
- 50 gr full cream milk powder
- ¼ tsp salt
- 340 gr butter
- ¼ tsp vanilla essence
- 350 gr *tape pisang* + 4 tbsp condensed milk
- 280 gr granulated sugar

- 6 eggs
- 2 egg yolks
- 100 gr shredded cheddar cheese

Method:

1. Preheat the oven in 180 degrees celcius
2. Mashed the *tape pisang* and condensed milk until it well combined, set aside
3. Prepare a bowl, add butter and vanilla essence, mix it with mixer until its completely white fluffy
4. Add the tape, and mix it again until it well combined. Add sugar and then mix it again.
5. Add the eggs one by one, mix it until it well combined
6. Add the dry ingredients mixture (All purpose flour, baking powder, and full cream milk powder), and mix it with spatula using fold technique
7. Pour the cake mixture into the cake pan, sprinkle the grated cheese on top, and bake for 45 minutes

Student Name : Putu Nadia Pramesti Utami

Advisor Name: : Arya Putra Sundjaja

Date & Time of Submission : 31/3/22 19.30

RECIPE BACKGROUND

Bananas are one of the most popular fruits. Apart from their delicious taste, bananas also have many benefits that are beneficial for our body health because bananas are source of carbohydrates and vitamin A, good for body's metabolism, increase immunity, overcome anemia, to lose weight, to nourish bones, and also for our skin health. People usually eat them immediately or are processed into fried bananas, but here I want to make something different, I want to ferment the bananas and make banana tape, and The fermentation process can increase the production of lactic acid and probiotics. These two kinds of substances are useful for improving the digestive system by killing all bad bacteria and helping the good bacteria work. And to make it more varied, I want to process it into a sponge cake, so someone who doesn't really like eating tape can still enjoy the taste and benefits of this banana tape.

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

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NOTES (filled by advisor)

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4. Sensory Test



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 27 April 2022
NAME : Putu Nadia Pramesti Utami
NIM : 2074130010068
PRODUCT : Bolu tape pisang
ADVISOR : Arya Putra Sudjaja, SE

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

NOTES :

- Tekstur kurang lembut
- rasa tape nya kurang menonjol
- The taste of Tape & banana doesn't come out
- Texture kurang lembut, agak terlalu manis
- Terlalu padat dan agak sedikit kemanisan



5. Consultation Form



Academi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1.	20 Maret 2022	Konsultasi tentang Penggunaan barang Pisang untuk tepung	<i>Pia E</i>
2.	26 Maret 2022	Konsultasi tentang Penggunaan buah Pisang diolah menjadi tape pisang	<i>Pia E</i>
3.	27 Maret 2022	Konsultasi tentang Pembuatan roll dari tape pisang	<i>Pia E</i>
4.	12 Oktober 2022	Konsultasi tentang Packaging 1 Staker	<i>Pia E</i>
5.	19 Oktober 2022	Konsultasi tentang Nutrition Facts	<i>Pia E</i>
6.	19 Oktober 2022	Konsultasi Nutron Labels	<i>Nadia</i>

Name : Puety, Nadia, Pramesti, Dhami
 Student Number : 20341300100168
 Address : Arga Pura Sandoroa, S.E.

No	Date	Topic Consultation	Name/ Signature
7.	14 Oktober 2022	Konsultasi revised recipe	<i>Pia E</i>
8.	14 Oktober 2022	Konsultasi Chapter 1	<i>Pia E</i>
9.	14 Oktober 2022	Konsultasi Chapter 3	<i>Pia E</i>
10.	17 November 2022	Konsultasi revisi Chapter 2	<i>Pia E</i>
11.	17 November 2022	Konsultasi revisi Nutrition Labels	<i>Pia E</i>
12.	17 November 2022	Konsultasi SWOT ANALYSIS	<i>Pia E</i>