

BIBLIOGRAPHY

Ashari. (2020). fungsi vitamin a b c d e k

https://www.google.com/search?q=fungsi+vitamin+a+b+c+d+e+k&client=tablet-android-samsung-rvo1&sxsrf=ALiCzsZpMaKdLztCc4lFKR1uwvAmzoRBZg%3A1665402914823&ei=IghEY4_zMYePseMP-

Redaksi Manfaat. (2022). Manfaat Kulit Labu Kuning Untuk Kesehatan

<https://manfaat.co.id/manfaat-kulit-labu-kuning>

Sera. (2021). Ciri-Ciri sambal membusk.

<https://sajiansedap.grid.id/read/103007765/ibu-ibu-wajib-waspada-segera-buang-sambal-jika-temukan-3-ciri-ciri-ini-bisa-ancam-nyawa-sekeluarga-jika-tertelan?page=all>

Wikipedia. (2021). pengertian sambal

<https://www.google.com/search?q=pengertian+sambal&client=tablet-android-samsung-rvo1&sxsrf=ALiCzsagQv7lMgV1D->

Wikipedia. (2021). Pengertian Labu Kuning.

<https://www.google.com/search?q=labu+kuning+adalah&client=tablet-android-samsung-rvo1&source=android->

Wikipedia. (2021). kandungan dalam sambal

<https://www.google.com/search?q=kandungan+dalam+sambal&client=tablet-android-samsung-rvo1&sxsrf=ALiCzsaSeStxI8->

APPENDIX

Appendix 1. COMPLETE RECIPE ATTACHED

Recipe Name : Fermentasi sambal labu kuning
Yield : 1-2 portion
Main Ingredients : Labu Kuning

Ingredients :

- 100gr pumpkin
- 100gr pumpkin fiber
- 10gr kultur yogurt
- 450gr red chili
- 65gr chili
- 70gr garlic
- 3pcs strawberry / tomato
- 5gr shrimp paste
- 1pcs lime
- 50gr palm sugar/ kurma
- 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. Pure 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 : Jonathan Rio Goey
Advisor Name : Mrs Nurul Azizah Choiriyah
Date & time of submission : (filled by Academic)

RECIPE BACKGROUND (50 – 100 WORDS)

I will make a new chili innovation similar to chili mandai but this uses pumpkin skin, pumpkin seeds that are fermented using yogurt and go through a fermentation process. If mandai there are still lactic acid bacteria that function as probiotics, while the pumpkin still has lactic acid which functions as probiotics. There are also benefits of pumpkin in the health sector, namely having vitamin A > 100%, vitamin C 20%, Vitamin E, riboflavin, potassium, folate, phosphorus, etc. Making chili sauce from yellow pumpkin also uses the use of pumpkin skin waste or food waste

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


NOTES (filled by advisor)

.....

.....

.....

Appendix 2. SENSORY TEST



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL


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

DATE : 10 June 2022
NAME : Jonathan Rio Goey
NIM : 2074130010026
PRODUCT : Fermentasi sambal labu kuning
ADVISOR : Nurul Azizah Choiriyah, S.TP., M.Sc


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

NOTES :

- Sambal harus ditumis agak lama agar tahan lama.
- It has to taste nor texture wise like "SAMBAL". From what we tasted its more of a mixture, your duty is to make your product work before r&d deadline of this semester, make sure it does not just taste like a topping or sauce. Because sambal is sambal! Good luck



Appendix 3. CONSULTATION FORM



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Jonathan Rio Goey
 Student Number : 2074130010026
 Advisor : MC

No	Date	Topic Consultation	Name/Signature
1	4/10/22	Chapter 1	<i>[Signature]</i>
2	13/10/22	Flow Chart	<i>[Signature]</i>
3	17/10/22	nutrition & chapter 3.	<i>[Signature]</i>
4	17/10/22	Calories.	<i>[Signature]</i>
5	17/10/22	How to reduce calories	<i>[Signature]</i>
6	18/10/22	Check nutrition & chapter 4.	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
7	18/10/22	Appendix .	<i>[Signature]</i>
8	19/10/22	Chapter 4	<i>[Signature]</i>
9	19/10/22	Chapter 5	<i>[Signature]</i>
10	19/10/22	BIBLIOGRAPHY & Final check.	<i>[Signature]</i>
11	19/10/22	Final Check. (REVISI)	<i>[Signature]</i>
12	19/10/22	Final Check.	<i>[Signature]</i>

Appendix 5. PRODUCT LOGO



Appendix 6. PACKAGING DESIGN



Appendix 7. PACKAGING

