

BIBLIOGRAPHY

- Alamudi, Y. F. (2022). Research And Development Final Project Low Calorie Dessert (Tempeh and Tofu Dessert in Jar). Diploma thesis, OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY. Retrieved from <http://repository.ottimmo.ac.id/641/1/RND%20YUSUF%20SEMUA%20B%20AB.pdf>
- Alianto, E.T. (2019). Research and Development Final Project “MADELINE” (Made from Purple Sweet Potato High in Antioxidant). Diploma thesis, OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY. <http://repository.ottimmo.ac.id/300/2/CHAPTER%201.pdf>
- Chiarouven, V. (2020). Research and Development Final Project “TAJO” (Mung Beans Tapai). Diploma thesis, OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY. Retrieved from <http://repository.ottimmo.ac.id/469/4/R%26D%20VIELLA%20REVISI.pdf>
- Fahrizal, Y., Darmawati & Wansyafii. (2016). Making Tape Purple Sweet Potato (*Ipomoea batatas* var. *Ayamurasaki*) Based Long Fermentation to Design Work Sheet of Biology Lesson in Senior High School. 1-12. Faculty of Teacher Training and Education, University of Riau. Pekanbaru. Retrieved from https://digilib.unri.ac.id/index.php?p=show_detail&id=68736
- Mardyansah, D., Nadiroh, A., Rohmawati, Y. & Syahri, L.A. (2020). Pengaruh Lama Waktu Pemasakan Dan Konsentrasi Ragi Terhadap Karakteristik Organoleptik Dan Kadar Alkohol Tape Ubi Ungu. *Jurnal Pangan dan Agroindustri*, 8(2): 104-110. Retrieved from <https://doi.org/10.21776/ub.jpa.2020.008.02.6>
- Masdarini, L. (2016). Formula Ragi Dalam Pembuatan Tape Dari Umbi-Umbian Untuk Menghasilkan Cita Rasa Berkualitas. Seminar Nasional Vokasi dan Teknologi (SEMNASVOKTEK), 235-242. Retrieved from <https://docplayer.info/69687650-Formula-ragi-dalam-pembuatan-tape-dari-umbi-umbian-untuk-menghasilkan-cita-rasa-berkualitas.html>
- Rijal, M., Natsir, N.A. & Sere, I. (2019). Analisis Kandungan Zat Gizi Pada Tepung Ubi Ungu (*Ipomoea batatas* var *Ayumurasaki*) Dengan Pengeringan Sinar Matahari Dan Oven. *Jurnal Biotek*, 7(1): 48-57. Retrieved from <http://journal.uin-alauddin.ac.id/index.php/biotek/index>
- Uyanto, H. S. (2020). Research and Development Final Project “BAPE MEATBALL” (Banana Peels Meatball). Diploma thesis, OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY. Retrieved from <http://repository.ottimmo.ac.id/439/2/RnD%20Project%20CD.pdf>

APPENDIX

A. DESIGN AND LOGO OF PACKAGING



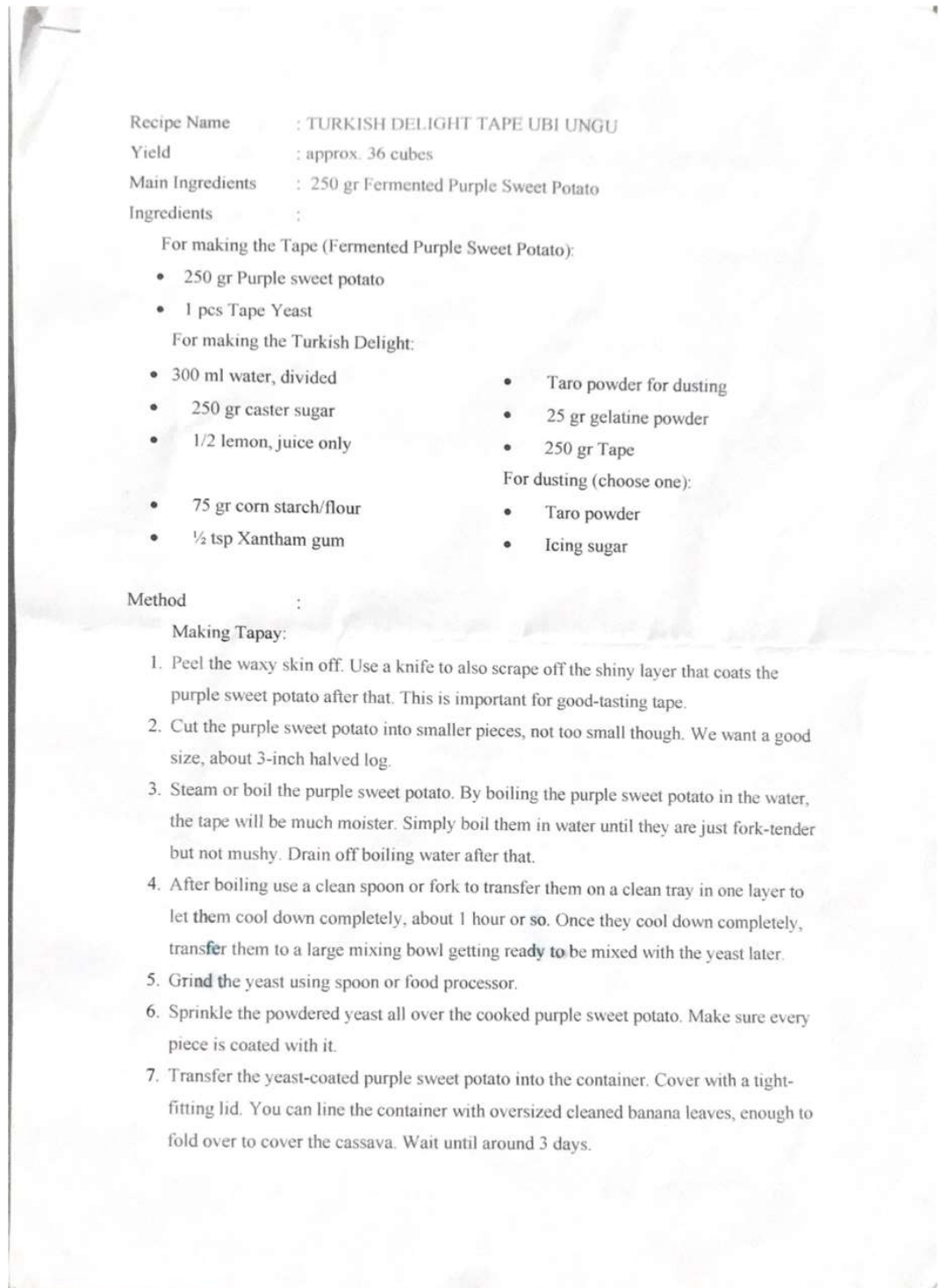
Picture 50. *Design of logo packaging*

B. SUPPLIER LIST

1. Purple Sweet Potato
Hokky Supermarket - Ruko Plaza Graha Famili, Jl. Mayjend. Jonosewojo, Pradahkalikendal, Kec. Dukuhpakis, Kota SBY, Jawa Timur 60213
2. Tape Yeast
Toko Sumber Kehidupan - Jl. Raya Wiguna Tengah No.11, Gn. Anyar, Kec. Gn. Anyar, Kota SBY, Jawa Timur 60294
3. Water
Pelangi Gwalk Mini Market - Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kec. Sambikerep, Kota SBY, Jawa Timur 60217

4. Caster Sugar
Tokopedia, N.D Collection
5. Lemon
Hokky Supermarket - Ruko Plaza Graha Famili, Jl. Mayjend.
Jonosewojo, Pradahkalikendal, Kec. Dukuhpakis, Kota SBY, Jawa
Timur 60213
6. Corn starch
ToBaKu Toko Bahan Kue - Jl. Raya Dukuh Kupang No.57A, Pakis, Kec.
Dukuhpakis, Kota SBY, Jawa Timur 60225
7. Xanthan Gum
Shopee, Granology
8. Gelatine Powder
Shopee, Granology
9. Banana Leaves
Tiara Sayur 1 - Jl. Raya Sambikerep No.1, Lontar, Kec. Sambikerep,
Kota SBY, Jawa Timur 60217
10. Packaging (box)
Shopee, Heavenscraft
11. Papercups
Shopee, Dokebi.Tokobahankue
12. Label Packaging
Spectrum Digital Printing & Fotocopy Darmo - Jl. Raya Darmo Permai
II No.56, Pradahkalikendal, Kec. Dukuhpakis, Kota SBY, Jawa Timur
60187

C. SCANNED APPROVED RECIPE



Making Turkish Delight:

1. Add 200ml of the water and 250 gr tapay to blender and blend them. Then add the mixture tapay, the sugar and lemon juice into the pan. Stir until the sugar has dissolved then bring to the boil.
2. Add the cornflour and xanthan gum into a jug then pour over 100ml of water. Mix until the cornflour has dissolved.
3. Sprinkle over the gelatine and stir, then pour the mixture into the pan. Stir continuously until the gelatine has dissolved then bring to the boil and simmer for 20 mins until thick, glossy and a wallpaper paste like consistency.
4. Remove from the heat and cool for 20 mins. Oil your pan and dust with cornflour. Tap out any excess. Then pour in your Turkish delight and leave to set overnight at room temperature.

Student Name : Clara Faustine Wijaya

Advisor Name : Arya Putra Sundjaja

Date & time of submission : (filled by Academic) 23 March 2022 / 14.00 WIB

RECIPE BACKGROUND (50 – 100 WORDS)

Tape is a fermented food product with a fairly high starch content, such as cassava and sticky rice. Tape can also be made from sweet potatoes, because sweet potatoes have high calories and carbohydrate content. Purple sweet potato is rich in crude fiber, fat, minerals, vitamins, and protein. When compared to other varieties of sweet potatoes, the nutritional content of purple sweet potatoes is higher. Aside from being rich in nutrients, anthocyanin pigments that cause a deep purple color on the skin and tuber flesh also have antioxidant benefits. Tape also classified as a source of probiotics for the body because it can help the digestive process to function properly. Turkish Delight is a jellylike or gummy confection usually cut in cubes and dusted with sugar.

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)

.....

.....

.....



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

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

DATE : 28 April 2022
NAME : Clara Faustine Wijaya
NIM : 2074130010079
PRODUCT : Turkish delight tape ubi ungu
ADVISOR : Arya Putra Sudjaja, SE

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

NOTES :

- Terlalu fragile dan mudah hancur
- Kurang kenyal





Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
CHANGING KNOWLEDGE, CREATING OPPORTUNITIES

**CONSULTATION FORM
 RESEARCH AND DEVELOPMENT
 FINAL PROJECT**

Name : Clara Fauzine Wijaya
 Student Number : 2074130010079
 Advisor : Aya Rukha Suljaya

No	Date	Topic Consultation	Name / Signature
	17/3 '22	konsul ide produk	<i>[Signature]</i>
	20/3 20/3 '22	konsul resep	<i>[Signature]</i>
	25 24/4 '22	konsul pembuatan tape (fermentasi)	<i>[Signature]</i>
	26/4 '22	konsul fermentasi tape	<i>[Signature]</i>
	5/10/2022	revisi BAB I Laporan R&D	<i>[Signature]</i>
	12/10/2022	bimbingan chapter 2 & 3 revisi flowchart	<i>[Signature]</i>

No	Date	Topic Consultation	Name / Signature
	12/10 '22	Design Packaging	<i>[Signature]</i>
	17/10 '22	konsul nutrition fact & labelnya	<i>[Signature]</i>
	17/10 '22	Konsul financial aspect (cost)	<i>[Signature]</i>
	20/10 '22	Design label packaging	<i>[Signature]</i>
	20/10 '22	konsul format report dan semua Bab	<i>[Signature]</i>
	20/10 '22	Approval on End report	<i>[Signature]</i>