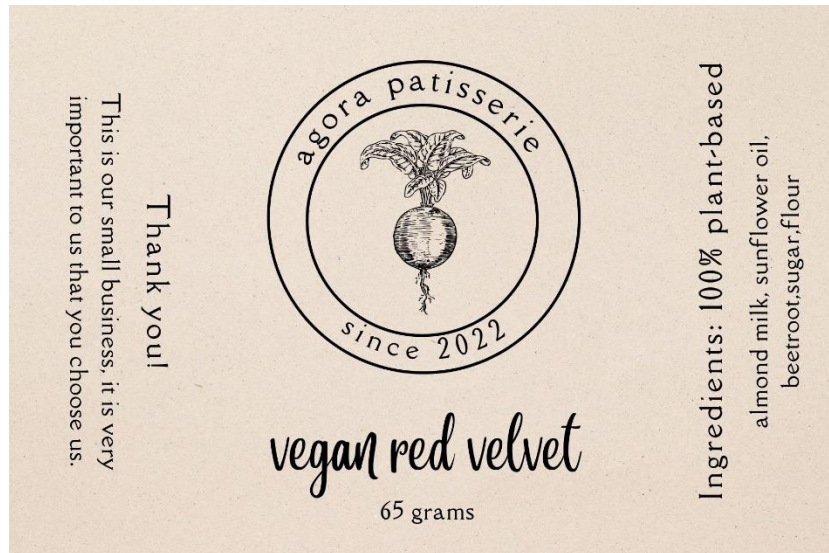


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## APPENDIX

### Appendix 1. Packaging design



Picture Appendix 1



Picture Appendix 2

## Appendix 2. Supplier list

1. Almond milk  
The almond milk is from Jmaxx located at MERR No.11 C, Semolowaru, Kec. Sukolilo, Kota SBY, Jawa Timur 60119, Indonesia
2. Plain flour  
The plain flour is from Jmaxx located at MERR No.11 C, Semolowaru, Kec. Sukolilo, Kota SBY, Jawa Timur 60119, Indonesia
3. Vanilla paste  
The vanilla paste is from Jmaxx located at MERR No.11 C, Semolowaru, Kec. Sukolilo, Kota SBY, Jawa Timur 60119, Indonesia
4. Cocoa powder  
The cocoa powder is from Jmaxx located at MERR No.11 C, Semolowaru, Kec. Sukolilo, Kota SBY, Jawa Timur 60119, Indonesia
5. Baking soda  
The baking soda is from Arvian located at Ruko Margoraya, Jl. Margorejo Indah No.115, Sidosermo, Wonocolo, Surabaya City, East Java 60239, Indonesia
6. Baking powder  
The baking powder is from Arvian at Ruko Margoraya, Jl. Margorejo Indah No.115, Sidosermo, Wonocolo, Surabaya City, East Java 60239, Indonesia
7. Caster sugar  
The caster sugar is from Arvian at Ruko Margoraya, Jl. Margorejo Indah No.115, Sidosermo, Wonocolo, Surabaya City, East Java 60239, Indonesia
8. Cider vinegar  
The cider vinegar is from Bonnet Supermarket at Jl. Manyar Kertoarjo V No.62, Mojo, Kec. Gubeng, Kota SBY, Jawa Timur 60285, Indonesia
9. Sunflower oil  
The sunflower oil is from Bonnet Supermarket at Jl. Manyar Kertoarjo V No.62, Mojo, Kec. Gubeng, Kota SBY, Jawa Timur 60285, Indonesia
10. Beetroot  
The beetroot is from Bonnet Supermarket at Jl. Manyar Kertoarjo V No.62, Mojo, Kec. Gubeng, Kota SBY, Jawa Timur 60285, Indonesia

11. Vegetable oil  
The vegetable oil is from Bonnet Supermarket Jl. Manyar Kertoarjo V No.62, Mojo, Kec. Gubeng, Kota SBY, Jawa Timur 60285, Indonesia
12. Icing sugar  
The icing sugar is from Jmaxx located at MERR No.11 C, Semolowaru, Kec. Sukolilo, Kota SBY, Jawa Timur 60119, Indonesia
13. Lemon juice & lemon zest  
The lemon juice and lemon zest is from Bonnet Supermarket at Jl. Manyar Kertoarjo V No.62, Mojo, Kec. Gubeng, Kota SBY, Jawa Timur 60285, Indonesia
14. Vegan butter  
The vegan butter is from Ranch Market at Level G, Galaxy Mall 1, Jl. Dr. Ir. H. Soekarno No.35-39, Mulyorejo, Surabaya City, East Java 60115, Indonesia

### Appendix 3. Scanned Approved Recipe

Recipe Name : VEGAN RED VELVET CAKE  
Yield : 12 Portions  
Main Ingredients : Food Color  
Ingredients :

oil based food coloring – red

- 2 kg beetroot
- 45 ml vegetable oil

Vegan Red Velvet Cake

- 245 gr almond milk
- ½ tsp vanilla extract
- ½ tbsp cider vinegar
- 110 gr sunflower oil / vegetable oil
- 200 gr plain flour, sifted
- 5 gr cocoa powder
- ¼ tsp baking soda
- ¼ tsp Salt
- 1 tsp baking powder
- 200 gr caster sugar
- 1 tsp red food coloring
- 250 gr vegan butter
- 500 gr icing sugar, sifted
- 1 tbsp lemon juice

Method :

oil based food coloring – red

1. Peel the beet and grate it.
2. Dry the grated beet until it is completely dry, then puree using a food processor until it becomes a powder.
3. Sift powder until smooth and mix with oil until it comes together.
4. Put it in the jar and food color is ready to use.

Vegan Red Velvet Cake

1. Mix almond milk, oil, cider vinegar, vanilla extract, caster sugar, food coloring in one bowl until well blended.
2. Put the flour, cocoa powder, baking powder, baking soda into a bowl and sieve. Stir everything until well blended and lump-free.
3. Put the dough into the mold, oven for 22-25 minutes at 170-180 C or until not sticky.
4. For the butter cream ; Add vegan butter, icing sugar and mix until it has a buttercream texture. Last, add the lemon juice and mix well.
5. When the cake is done, let it cool on a cooling rack until cold and decorate with buttercream according to taste.

Student Name : Devina Ira Gunawan  
Advisor Name : Andreas Aditama Dachi  
Date & time of submission : 31/3/21 (17,00)

Picture Appendix 3

**RECIPE BACKGROUND:**

Food coloring is a material that is needed by society. but in today's era, it is very difficult to find food coloring made from natural ingredients, most factories sell food coloring from chemicals. Therefore, I made oil-based food coloring from natural ingredients. because natural ingredients contain lots of vitamins, fiber and are great for the body and eliminate chemical elements.

**APPROVAL TABLE**

CHECKLIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	X
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	X
PRODUCT OUTLOOK	20	✓
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	✓
TOTAL		60

\*approval min. 50 points

Approved!

**NOTES**

Makes Min 3 Colour and 1 Product for your next presentation

Picture Appendix 4



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

**DATE** : 28 April 2022  
**NAME** : Devina Ira Gunawan  
**NIM** : 2074130010003  
**PRODUCT** : Vegan red velvet cake (natural ingredients oil based food coloring)  
**ADVISOR** : Andreas Aditama Dachi, S.E., A.Md.Par.

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

**NOTES** :

- Seharusnya pewarna nya juga dikumpulkan agar bisa diketahui pewarna
- Too much baking soda



Picture Appendix 5



Akademi Kuliner & Pastry  
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CULINARY ARTS · CATERING · BAKING · PAstry · ARTS

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

Name : Devina Ira Gunawan  
 Student Number : 2019130010002  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature
1.	8/03/22	Product RnD	
2.	21/03/22	ACC Food Coloring (Natural Ingredients)	
3.	25/03/22	Processing Method	
4.	2/04/22	Revised Recipe, trial & error	
5.	4/04/22	Processing Method	
6.	7/10/22	Background of the study	

No	Date	Topic Consultation	Name/ Signature
7.	10/10/22	Personal hygiene & process control	
8.	12/10/22	Product shelf self	
9.	13/10/22	Nutrition Fact & Food safety.	
10.	14/10/22	Material's packaging	
11.	16/10/22	Suggestions For the further development	
12.	17/10/22	Logo	

Picture Appendix 6