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# APPENDIX

## APPENDIX 1

Recipe Name : vegan meatball from moringa leaf, breadfruit and breadfruit skin  
Yield : 5 portion  
Main Ingredients : Moringa Leaf

Ingredients for breadfruit flour:

- Breadfruit skin 200gr
- Water 200ml

Ingredients for meatball

- Moringa leaf 150gr
- Breadfruit Flour 200gr
- Oyster & Ear Mushroom

Method:

**a) The making process of Breadfruit skin flour**

- blend the breadfruit skin as much as 200 grams, add 200 ml of water then set aside for 1 night. Take the sediment and dried with drying machine at 60° for 1 night and then shift until smooth

**The making process of Moringa leaf extract**

- add 125ml of water into 150gr of moringa leaf, then blend with blender. After that filter using a filter cloth or cheese cloth.

**b) Making Meatball or “Bakso” using Breadfruit skin flour, Oyster & jelly mushroom, and Moringa leaf extract.**

- Steamed 200 gr breadfruit meat and puree
- Boil 50gr ear mushrooms and 50gr button mushrooms
- Mix in a food processor boiled breadfruit meat, ear mushrooms, button mushrooms, 50gr breadfruit skin flour, 100ml Moringa extract until the dough is evenly distributed (add seasonings)
- Make round shape mixture
- Boil water until bubbly

Figure 17 Product Recipe

## APPENDIX 2

- Put the mixture into the boiling water until it float

### **C) Make the broth with shitake mushroom and button mushroom**

- Sauté mushrooms until soft over medium heat.
- Boil over low heat; reserving boiling water about 400 ml.
- Strain until clear.
- Finally, put the meatballs into the broth. You can add additional topping such as fried shallot, cilantro, sweet soy sauce and sambal

Student Name : Felicia Angelica Sieto  
Advisor Name : Arya Putra Sundjaja  
Date & time of submission : (filled by Academic)

Figure 18 Product Recipe

**APPENDIX 3**

**RECIPE BACKGROUND (50 – 100 WORDS)**

So I made this product because Moringa leaves have many benefits for the body. Moringa leaves contain nutrients such as calcium and minerals such as copper, iron, zinc, magnesium, silica and manganese. Moringa leaves can also be a natural moisturizer, to remove dead skin cells and cleanse the

skin.....  
 .....  
 .....  
 .....

**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	
<b>TOTAL</b>		<b>65</b>

*felix*  
 19/10/2022


\*approval min. 50 points

**NOTES (filled by advisor)**

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 .....  
 .....

Figure 19 Recipe Approval

## APPENDIX 4



**Akademi Kuliner & Pastry**  
**OTTIMMO**  
INTERNASIONAL

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

**DATE** : 22 June 2022  
**NAME** : Felicia Angelica  
**NIM** : 2074130010078  
**PRODUCT** : Vegan meatball  
**ADVISOR** : Arya Putra Sudjaja, SE

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

**NOTES** :

- Bentuk dan warna diperbaiki. Agar warnanya hijau gunakan daun kelor segar bukan bubuk
- rasanya masih kurang gurih, ada rasa pahit yang bisa dihilangkan dengan metode tertentu





Figure 20 Product Approval







APPENDIX 5



Alumni Kuliner & Pastry  
**OTTIMMO**  
INTERNASIONAL

**CONSULTATION FORM**  
**RESEARCH AND DEVELOPMENT**  
**FINAL PROJECT**

Name : Felicia Angelica  
 Student Number : 2024130010078  
 Advisor : M. Arqa Putra Sunjaya, SE., BE

No	Date	Topic Consultation	Name/ Signature
1	9/10	Product Cost	
2	10/10	Chapter 1	
3	11/10	Chapter 2	
4	12/10	Chapter 3 Nutrition	
5	13/10	Chapter 3 Food Processing	
6	14/10	Chapter 3 Packaging	







No	Date	Topic Consultation	Name/ Signature
7	17/10	Chapter 4 Cost of Production	
8	18/10	Flow chart	
9	19/10	Flow chart	
10	19/10	Nutrition	
11	19/10	Print Approval	
12	19/10	Table of Content	

Figure 21 Report Approval

APPENDIX 6



Figure 22 Product Logo

APPENDIX 7



Figure 23 Product Label

## APPENDIX 8



Figure 24 Product Packaging