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## APPENDIX

### Appendix 1. COMPLETE RECIPE ATTACHED

Martilus Himawan Oetomo

2074130010016

RESEP :

-Pasta

350gr tepung gandum

1 sdm minyak zaitun

1 pinch salt

Kulit buah naga

Air

-Isian

150gr jamur champignon

¼ buah bombay

1 sdt garam

1 sdt merica

30gr keju cheddar

Cara Bikin :

-Isian

1. Potong jamur dan bombay berbentuk dice
2. Tumis jamur dan bombay sampai matang, masukkan seasoning dan keju cheddar lalu aduk rata.

-Ravioli

1. Campur tepung, puree kulit buah naga, minyak zaitun, dan garam. Uleni sampai adonan padat.
2. Giling sampai tipis lalu potong kotak' ukuran rata
3. Masukkan isian ke dalam ravioli lalu tekan di tiap sisi ravioli
4. Rebus air, masukkan 1 sdm garam
5. Masak ravioli sekitar 2-3 menit agar tidak kematangan
6. Angkat dan tiriskan, lalu taburi basil
7. Siap dihidangkan

RECIPE BACKGROUND (50-100 Words)

Resep ini ditujukan kepada orang yang vegan, agar bisa mencoba Ravioli, karena kebanyakan Ravioli terbuat dari unsur hewani. Resep ini bisa dibilang sehat karena bahan-bahan yang dipakai menggunakan bahan yang sehat dan tidak mengandung micin, dan kulit buah naga mempunyai banyak kesehatan dan mengandung vitamin C dan B3 yang tinggi juga sumber antioksidan.

## Appendix 2. BACKGROUND AND APPROVAL TABLE

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	


*File* 06/10

\*approval min. 50 points

NOTES (filled by advisor)

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### Appendix 3. APPROVAL PANELIST TABLE



**OTTIMMO**  
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

**AKADEMI KULINER & PATISERI**

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

**DATE** : 13 October 2022

**NAME** : Martilus Himawan Oetomo

**NIM** : 2074130010016

**PRODUCT** : Ravioli Kulit Buah Naga

**ADVISOR** : Latifahtur Rahmah, S.Pd., M.Pd


  

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

**NOTES** :

- It doesn't like ravioli, the pasta has a hard texture, and the shape a little bit funny
- Warna pucat, penyajian kurang menarik
- too dry
- If the ravioli is made 100% from dragon fruit skin then great but if it's still made by mixing it with flour/semolina i just don't see the point, the purpose, and the innovation behind it
- Please make the pasta a bit thinner... Texture wise is nice... And make sure the filling is smooth not chunky
- Kulit ravioli terlalu tebal, isi bisa dibuat lebih halus lagi.



## Appendix 4. CONSULTATION FORM



Akademi Kuliner & Pastry  
**OTTIMMO**  
INTERNASIONAL

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

No	Date	Topic Consultation	Name/ Signature
	18/10 2022	Recipe consultation	
	19/10 2022	Recipe Consultatio	
	20/10 2022	Recipe Consultation	
	20/10 2022	Food Cost	
	20/10 2022	BEP Cost	
	20/10 2022	Report Consultation	

Name : Himawan Oetomo  
Student Number : 2074130010016  
Advisor : Ms Latifahur

No	Date	Topic Consultation	Name/ Signature
	20/10 2022	Nutrition Consultation	
	20/10 2022	Presentation Consultation	
	20/10 2022	Packaging Consultation	
	20/10 2022	Recipe Processing Consultation	
	20/10 2022	Revision Consultation	
	20/10 2022	Final Check	

#### Appendix 4. PRODUCT LOGO



#### Appendix 4. PACKAGING DESIGN



#### Appendix 5. PACKAGING

