

## BIBLIOGRAPHY

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# APPENDIX

## A. DESIGN & LOGO OF PACKAGING

<b>Nutrition Facts</b>	
10 servings per container	
<b>Serving size</b>	<b>1 (30g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
<b>Sodium</b> 85mg	4%
<b>Total Carbohydrate</b> 18g	7%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sugars	0%
<b>Protein</b> 3g	6%

Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium.

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



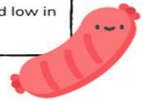
**JACCKY'S**  
Vegan Jackfruit Sausage



ORGANIC 100% VEGAN  
SAUSAGE

Ingredients:  
Jackfruit, Onion, Oyster  
Mushroom, Garlic, High  
Protein Flour, Meatball  
Starch, Tomato Paste,  
Olive Oil, Salt, Pepper,  
Mixed Spice,  
Breadcrumbs

High in fiber and low in  
calories



Picture Appendix

## B. SCANNED RECIPE APPROVED

Recipe Name : Vegan Jackfruit Sausage

Yield : 10 portion

Main Ingredients : Young Green Jackfruit

Ingredients :

- 150g young jackfruit
- 100g oyster mushroom
- 1 onion (diced)
- 5 cloves garlic
- 100g high protein flour
- 2 tbsp tomato paste
- 50g meatball starch
- 50g breadcrumbs
- 3 tbsp olive oil
- ¼ tsp Ground Fennel
- ¾ tsp Ground Sage
- ¾ tsp Thyme
- 1 tsp Brown Sugar
- ½ tsp Salt
- ½ tsp paprika
- 1/8 tsp pepper

Method :

1. Boil young jackfruit until fork tender and drain
2. Sautee onion and garlic until fragrant with tomato paste
3. Add the cooled jackfruit to the food processor and add the remaining ingredients except oil. Pulse a few times to get it broken up, scraping down the sides, if necessary
4. With the processor running, drizzle enough oil to allow the mixture to come together
5. Fill it into sausage skin, roll and shape it into sausage shape
6. Steam for 15-20 minutes and then chill it in refrigerator

Student Name : Archie Tjahjadi

Advisor Name : Ryan Yerima

Date & time of submission : (filled by Academic)


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

These days healthy food is on the rise, many people start to realize that consuming a healthy balanced diet is as important as finding a good food. Veganism starting to become popular here in Indonesia but many meat substitute are often find unappetizing and have no similar taste from real meat. That's why with this recipe I want to introduce a meat substitute from local ingredient like jackfruit that taste just like their meat counterpart.

**APPROVAL TABLE (filled by advisor)**

<b>CHECK LIST</b>	<b>POINTS</b>	<b>APPROVAL</b>
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	
UNIQUE INGREDIENTS	20	
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	
NEW MODIFICATION	5	
<b>TOTAL</b>		

\*approval min. 50 points

28-10-2021  


**NOTES (filled by advisor)**

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Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL

## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 22 June 2022  
**NAME** : Archie Tjahjadi  
**NIM** : 2074130010029  
**PRODUCT** : Sosis vegan angka  
**ADVISOR** : Ryan Yeremia Iskandar, S S

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

**NOTES** :

- Bentuk diperbaiki agar mirip sosis
- do better on the look
- Visual bisa di bentuk yang lebih menarik dan texture kurang sedikit menyerupai sosis





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INTERNATIONAL

CONSULTATION FORM  
RESEARCH AND DEVELOPMENT  
FINAL PROJECT

No	Date	Topic Consultation	Name/ Signature
1	25/10	Revising RnD	
2	26/10	Chapter 1	
3	26/10	Chapter 2	
4	26/10	Nutrition facts	
5	26/10	Chapter 3	
6	28/10	Chapter 4	

Name : ANJULI  
Student Number :  
Adviser : Yerinia IS Kandari

No	Date	Topic Consultation	Name/ Signature
7	28/10	Budgeting	
8	28/10	Chapter 5	
9	28/10	Format	
10	28/10	Final check	