

## BIBLIOGRAPHY

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## APPENDIX

### Desain and logo of packaging



**Nutrition Facts**  
2 servings per container  
**Serving size** 2 pcs (60g)  
**Amount Per Serving**  
**Calories** 70

	% Daily Value*
<b>Total Fat</b> 4g	5%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 3g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 11g	22%

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.

**Komposisi :**  
ulat sagu, daging ayam, tepung sagu, putih telur, mustard, minyak goreng , bawang putih bubuk, bawang bombai bubuk, bumbu italia bubuk, lada hitam, gula, garam, phosmix.

**Ingredients :**  
sago caterpillar, chicken meat, sago flour, egg white, mustard, cooking oil, garlic powder, onion powder, italian seasoning powder, black pepper, sugar, salt, phosmix.

**SIMPAN PADA SUHU 5°C**  
**KEEP IN A COOL AND DRY PLACE AT 5°C**

## Supplier list

1. Sago Caterpillar  
<https://shopee.co.id/product/267931964/7777070902?smtt=0.152473711-1666342317.4>
2. Chicken thigh  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226
3. Sago flour  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226
4. Egg white  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226
5. Mustard  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226
6. Cooking oil  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226
7. Garlic powder  
Shopee. <https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>
8. Onion powder  
Shopee. <https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>
9. Italian seasoning powder  
Shopee. <https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>
10. Blackpepper  
Shopee. <https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>
11. Salt  
Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya, Jawa Timur. 60226

12. Mushroom buillon powder

Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Surabaya,  
Jawa Timur. 60226

13. Sausage collagen casing

<https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>

14. Phosmix

<https://shopee.co.id/irmainspri?smtt=0.152473711-1666342353.4>

## Scanned approved recipe

Recipe Name : Sago Caterpillar Sausage

Yield : 10-12 pieces

Main ingredients : 250 gr sago caterpillar

### Ingredients :

- 250 gr sago caterpillar, blanch, oven and grind
- 150 gr ground chicken thigh
- 120 ml cold water
- 40 gr sago flour
- 30 ml egg white
- 1 tbsp mustard
- 7 cloves garlic, minced
- ½ pcs onion, chopped
- 5 gr baking powder
- 40 ml cooking oil
- ½ tsp dried oregano
- ½ tsp dried thyme
- ½ tsp nutmeg powder
- Salt and sugar to taste
- Mushroom buillon powder to taste
- 1 m sausage collagen casing

### Method :

1. Saute the garlic and onion until browned.
2. Add the ground sago worms and chicken into a bowl. Add the sugar and salt in and mix with a mixer until stringy and sticky.
3. Add the spices in, mustard, egg white, baking powder, oil, and sago flour. Mix well.
4. Add the water in. Mix again thoroughly, and cover the bowl with a plastic wrap. Place in the fridge for 20 minutes.
5. Get the bowl out of the fridge. Then, transfer the dough into a piping bag.
6. Prepare the sausage casings. Pipe the dough into the sausage casings.
7. Evenly distribute the dough and press it with a finger.
8. Tie the sausage with a twine from the middle to the sides into six parts. Punch the surface with a needle.
8. Steam the sausage for 10 minutes.
9. Remove the sausage from the steamer and let them cool.
10. Score the surface of the sausages. And put into a smoker for 15 – 20 minutes.

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Advisor Name : Arya Putra Sundjaja

Date & time of submission : ( April 22 / 16 45

RECIPE BACKGROUND

Sago is a staple food for most of the people of Eastern Indonesia. A sago tree that has been cut down or rotted will be invaded by beetles, and beetle larvae that live on rotting sago palms will become sago caterpillars. Sago caterpillar tastes savory and slightly sago-flavored. If bitten, it will release a sweet liquid from their stomach. However, with the body shape of sago worms, there are still many people who do not want to consume sago caterpillars. Seeing the nutritional potential of sago caterpillars, it needs to be processed into a food product that is favored by many people, such as sausage.

APPROVAL TABLE

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>		

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*Suburle*  
21/03-2022  
*[Signature]*

## Scanned Sensory Test



### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 27 June 2022  
**NAME** : Wenyana Chrisanty Kumowal  
**NIM** : 2074130010077  
**PRODUCT** : Sosis ulat sagu  
**ADVISOR** : Arya Putra Sudjaja, SE

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

**NOTES** :



