

## BIBLIOGRAPHY

- Budiasih, K. S. (2017). Kajian Potensi Farmakologis Bunga Telang (*Clitoria ternatea*). *Prosiding Seminar Nasional Kimia UNY Inergi Penelitian Dan Pembelajaran Untuk Mendukung Pengembangan Literasi Kimia Pada Era Global*, 4, 201–206. [http://seminar.uny.ac.id/semnaskimia/sites/seminar.uny.ac.id/semnaskimia/files/2017/C-7\\_Kun\\_Sri\\_Budiasih.pdf](http://seminar.uny.ac.id/semnaskimia/sites/seminar.uny.ac.id/semnaskimia/files/2017/C-7_Kun_Sri_Budiasih.pdf)
- Goleman, daniel; boyatzis, Richard; Mckee, A. (2019). Tinjauan Pustaka Lavender. *Journal of Chemical Information and Modeling*, 53(9), 1689–1699. <https://eprints.umm.ac.id/42984/3/jiptumpp-gdl-wulanmegas-51070-3-babii.pdf>
- Imayanti, R. A., Rochmah, Z., Aisyah, S. N., & Alfaris, M. R. (2019). Pemberdayaan masyarakat dalam pengolahan bunga telang di Desa Pangreh Kecamatan Jabon Kabupaten Sidoarjo. *Conference on Innovation and Application of Science and Technology, Ciastech*, 77–82. <https://publishing-widyagama.ac.id/ejournal-v2/index.php/ciastech/article/download/1153/956>
- Nugroho, S. P., & Hardani, I. P. (2020). Gastronomi Makanan Khas Keraton Yogyakarta Sebagai Upaya Pengembangan Wisata Kuliner. *Jurnal Pariwisata*, 7(1), 52–62. <http://ejournal.bsi.ac.id/ejurnal/index.php/jp52> <https://ejournal.bsi.ac.id/ejurnal/index.php/jp/article/view/8136>
- Purba, E. C. (2020). Kembang telang (*Clitoria ternatea* L.): pemanfaatan dan bioaktivitas. *EduMatSains*, 4(2), 111–124. <https://core.ac.uk/download/pdf/287343522.pdf>

## APPENDIX

### 6.1 Desain And Logo Of Packaging




Picture 6.1 Desain And Logo Of Packaging

### 6.2 Supplier List

1. Rumah Seduh - Jl.Pradah Permai 1 No.3 Surabaya.  
**Bahan :** Lavender, Butterfly Pea, Cinnamon
2. Aini Supermarket – Jl. Medokan Asri Barat Rungkut Surabaya  
**Bahan :** Sticky Rice, Evaporated Milk, Honey, Almond Milk, Rice Flour
3. Sumber Jaya Store – Jl. Gajah Mada Sidoarjo  
**Bahan :** Cup for packaging

### 6.3 Scanned Approved Recipe













Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS


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

Name : Rio Denilson machmud  
 Student Number : 2074130010061  
 Advisor : Hilda Tjahjani Iskandar, S.E. & AK

No	Date	Topic Consultation	Name/Signature
1	23/11/2022	Nutrition fact	
2	23/11/2022	food safety	
3	23/11/2022	SWOT analysis	
4	23/11/2022	Product cost	
5	23/11/2022	Desain and logo of packaging	
6	23/11/2022	Recipe	

No	Date	Topic Consultation	Name/Signature
7	23/11/2022	Description of the ingredients	
8	23/11/2022	Product Shelf life	
9	23/11/2022	BEP	
10	23/11/2022	Processing method	



Picture 6.2 Scanned Approved Recipe

Recipe Name : Lavender Sticky Rice With Butterfly Pea Sauce  
 Yield : 1 – 2 person  
 Main Ingredient :

- Sticky Rice 500g
- Lavender 100g
- Evaporated milk 150g
- Honey 100g
- Water 30g
- Salt 10g
- Butterfly Pea 200g
- yacon syrup 30g
- -cinnamon sticks 3g
- -honey 50g
- Mocaf flour 25g
- Salt 6g
- Almond milk 700g
- Lemon 50g

**Method**

1. Soak sticky rice all day
2. Wash the sticky rice with water
3. Steamed sticky rice with lavender water poured into the sticky rice for 20 minute
4. Remove the sticky rice form steamer
5. For yacon syrup cinnamon sticks and honey mixed cooked in a sauce pan
6. Evaporated milk,honey,water are mixed and stirred with the sticky rice that has been removed from steamer
7. After that,steam it again for 20 minutes
8. Butterflies peas cooked in hot water at 93
9. For yacon syrup cinnamon stick and honey are mixed cooked in a sauce pan
10. Almond milk,salt,yacon syrup,mocaf flour,lemon are mixed and cooked
11. Lastly,mix the butterfly pea water into the coconut milk and cook until thick

Student Name : Rio Denilson Machmud  
 Advisor Name : Mrs Hilda Tjahjani Iskandar  
 Date & Time : 06 October 2022

**Recipe Background**

In my house there are many kinds flower and ornamental plants. And at one time I had cooked sticky rice and tried it with an aromatic mixture from my garden flower, where the food I cooked had the same aroma and taste as the flowers themselves.

**APPROVAL TABLE**

CHECH 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>55</b>

*[Signature]*  
 10/10 2022

**Picture 6.3 Scanned Approved Recipe**



Akademi Kuliner & Patiseri

**OTTIMMO**  
INTERNASIONAL

ESTABLISHED 2018 | BANGKALAN | BANGKALAN & PATISERI

## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 20 October 2022  
**NAME** : Rio Denilson Machmud  
**NIM** : 2074130010061  
**PRODUCT** : Lavender sticky rice with butterfly pea sauce  
**ADVISOR** : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

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

### NOTES :

- Terlalu wangi
- Wangi dr bunga lavender terlalu strong
- The butterfly pea sauce is a bit too sweet.
- A bit too sweet



CS Scanned with CamScanner

Picture 6.4 Scanned Approved Recipe