BIBLIOGRAPHY

Annie Price, CHHC (2021) Chicken Collagen Benefits Digestion, Immunity & Skin Health retrieve https://draxe.com/nutrition/chicken-collagen/

McIntosh, J. (2022, June 6). What is collagen, and why do people use it? Retrieve https://www.medicalnewstoday.com/articles/262881

APPENDIX

1. Design and Logo

Figure 14 Logo

Figure 15 Final Product

Figure 16 Nutrition label

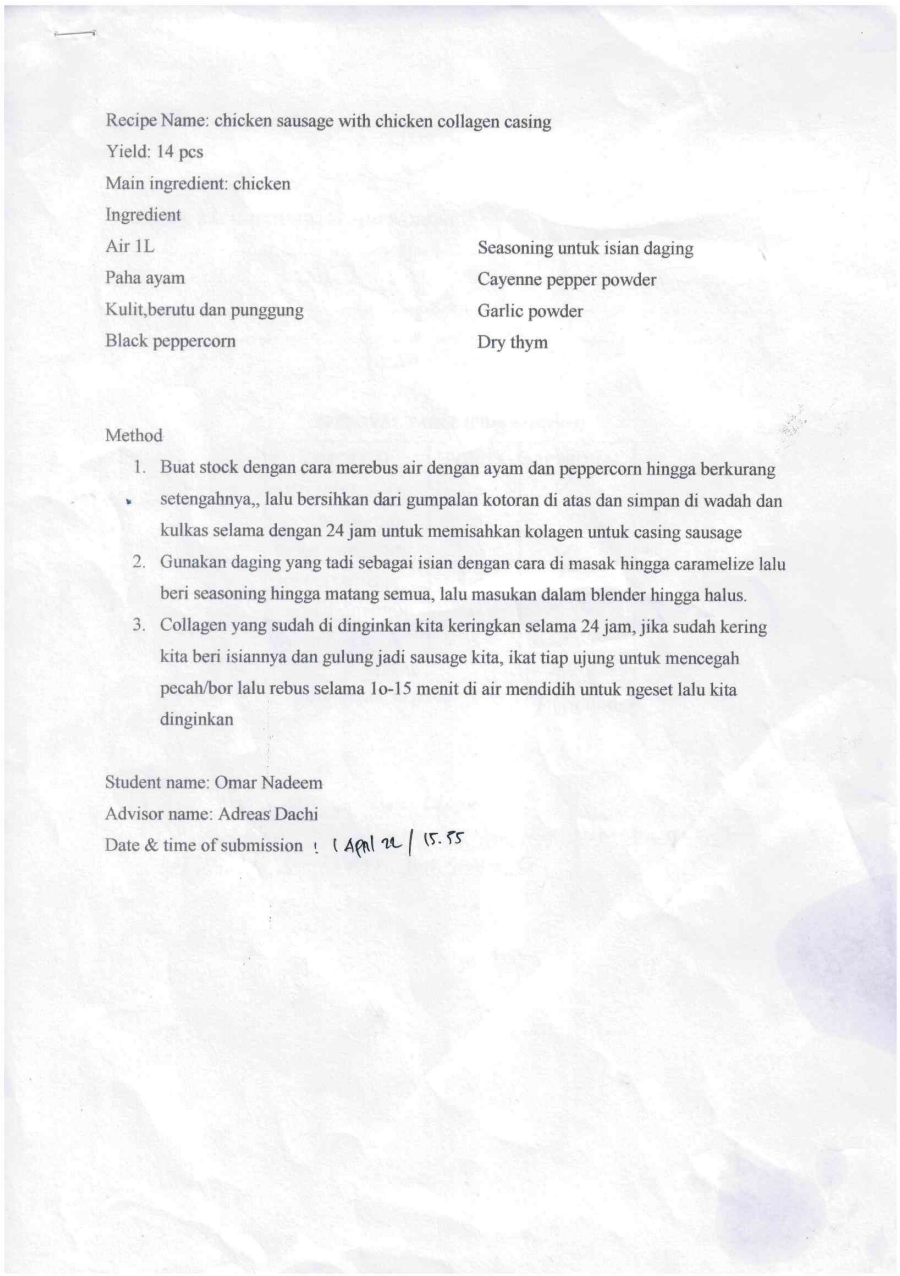
Figure 17 Nutrition label

Figure 18 Side view final product

2. Supplier list

1. Ayam
   Mba yuni
   Pasar Citraland located in PJFW+C74, Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217
2. Packaging
   Glucose from TOBAKU located in Jl. Raya Dukuh Kupang No.57A, Pakis, Kec. Dukuhpakis, Kota SBY, Jawa Timur 60225

3. Scanned approved recipe



Recipe Name: chicken sausage with chicken collagen casing
Yield: 14 pcs
Main ingredient: chicken
Ingredient

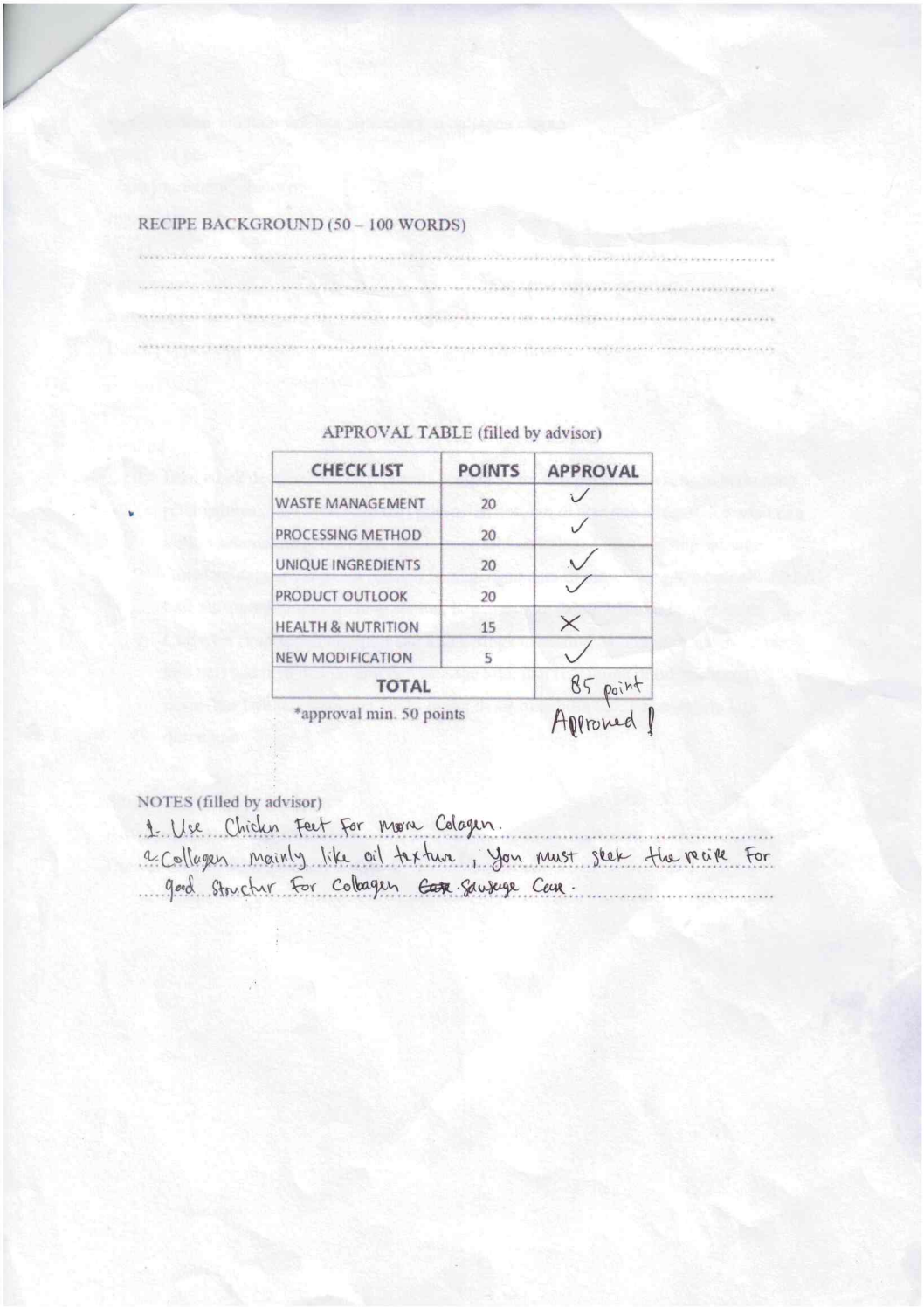
Air 1L	Seasoning untuk isian daging
Paha ayam	Cayenne pepper powder
Kulit,berutu dan punggung	Garlic powder
Black peppercorn	Dry thym

Method

1. Buat stock dengan cara merebus air dengan ayam dan peppercorn hingga berkurang setengahnya,, lalu bersihkan dari gumpalan kotoran di atas dan simpan di wadah dan kulkas selama dengan 24 jam untuk memisahkan kolagen untuk casing sausage
2. Gunakan daging yang tadi sebagai isian dengan cara di masak hingga caramelize lalu beri seasoning hingga matang semua, lalu masukan dalam blender hingga halus.
3. Collagen yang sudah di dinginkan kita keringkan selama 24 jam, jika sudah kering kita beri isiannya dan gulung jadi sausage kita, ikat tiap ujung untuk mencegah pecah/bor lalu rebus selama 1o-15 menit di air mendidih untuk ngeset lalu kita dinginkan

Student name: Omar Nadeem
Advisor name: Adreas Dachi
Date & time of submission : 1 April 22 / 15.55

Figure 19 recipe



RECIPE BACKGROUND (50 – 100 WORDS)

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		85 point

*approval min. 50 points

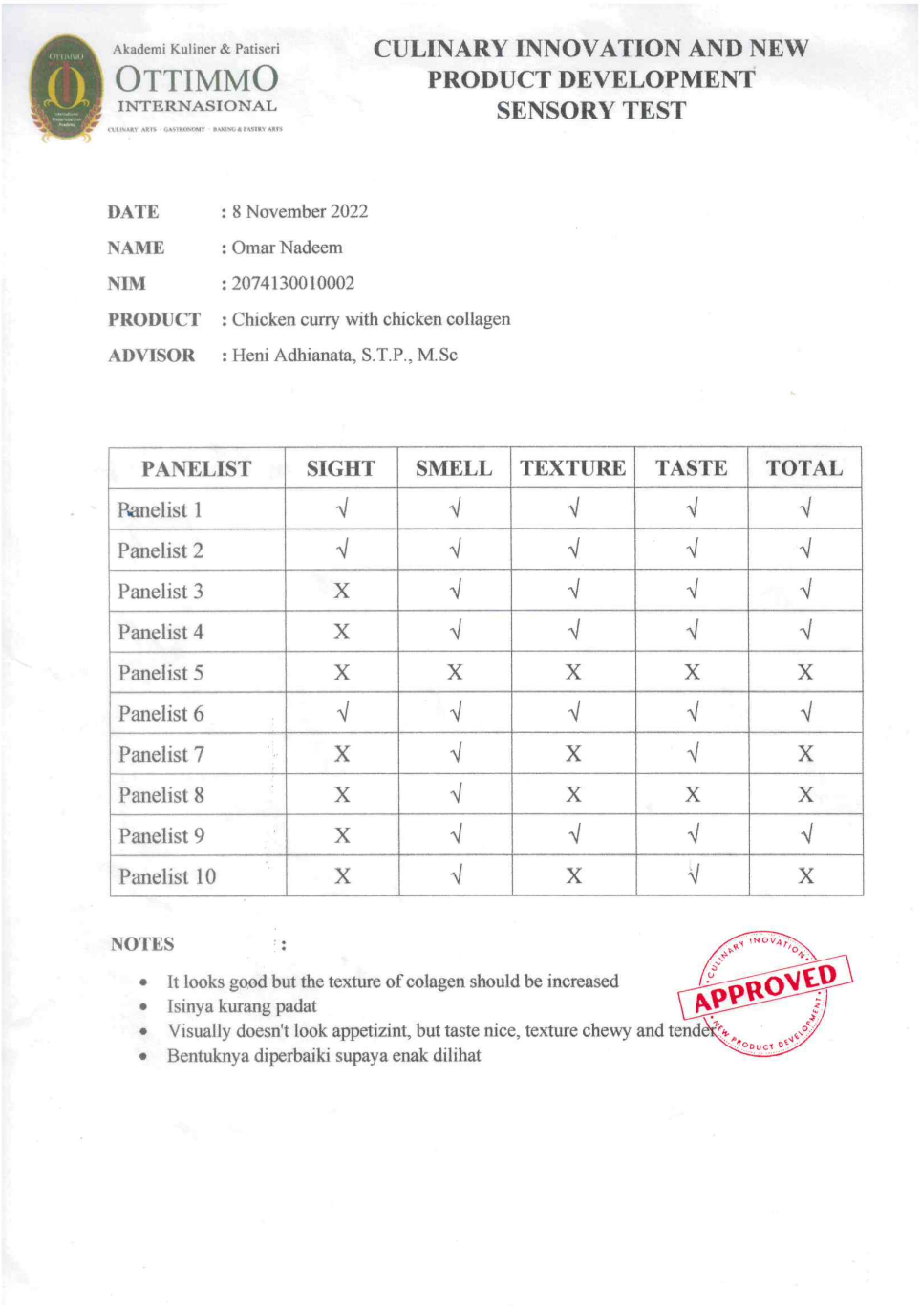
Approved !

NOTES (filled by advisor)

1. Use Chicken Feet For more Colagen.
2. Collagen mainly like oil texture , You must seek the recipe For good structur For Colbagen ~~Ear~~ Sausage Case.

Figure 20 Approved recipe

4. Sensory Analysis



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 November 2022
NAME : Omar Nadeem
NIM : 2074130010002
PRODUCT : Chicken curry with chicken collagen
ADVISOR : Heni Adhianata, S.T.P., M.Sc

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

NOTES :

- It looks good but the texture of colagen should be increased
- Isinya kurang padat
- Visually doesn't look appetizint, but taste nice, texture chewy and tender
- Bentuknya diperbaiki supaya enak dilihat

CULINARY INOVATION
APPROVED
NEW PRODUCT DEVELOPMENT

Figure 21 approved sensory test

5. Consultation Form

Akademi Kuliner & Patiseri
OTTIMMO INTERNASIONAL

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : Omar Naseem
Student Number : 20791300100002
Advisor : Hrn. Ady Soetrisno

No	Date	Topic Consultation	Name/ Signature
1	21/09/2022	PNJ	
2	27/09/2022	PNJ	
3	09/09/2022	PNJ Progress	
4	09/09/2022	PNJ Progress	
5	19/09/2022	Pengolahan Pastry	
6	30/09/2022	PNJ Progress	
7	7/10/2022	nutrition	
8	19/10/2022	PNJ Progress	
9	26/10/2022	PNJ Progress	
10	15/11/2022	PNJ Progress	

Figure 22 consultation form