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APPENDIX



Packaging of Chikebre



Logo of Chikebre

Recipe Name : Keripik Dada Ayam
Yield : 5-8 person
Main Ingridient : 200gr chicken breast
Ingridient :

Kripik Dada Ayam

20 ml Minyak ayam
200gr Chicken Breast
1/4 Tsp Black Pepper
1/2 Tsp Salt
1/2 Tsp Garlic Powder
1/2 Tsp Paprika Powder

Step

1. Minced Halus dada ayam dan campur dengan seasoning
2. Taruh di plastic baking dan pipihkan setipis mungkin
3. Airfryer / oven selama 45 menit
4. Jadi keripi dada ayam

Sambal bawang powder

Chilli Powder 1 tbsp
Garlic powder ½ tbsp
Salt 1 tsp
Simple syrup 1 tsp
Fried shallot 1 tbsp

Step

1. Ground all the ingredients in one bowl
2. Pour the mix sauce to dada ayam chips

Approved recipe

Student Name : Christofer Alexandro

Advisor name : Hilda

Date & time of submission :

Recipe Background

I wonder that people can eat chicken and rice in one bite and rice can stay longer

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✓
HEALT & NUTRITION	15	
NEW MODIFICATION	5	✓
TOTAL		

NOTES

Handwritten signatures and date: 31/10 2022. The signatures are written in black ink. One signature on the left is partially obscured by the word 'APR' written below it.

Approved recipe



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

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

DATE : 6 October 2022
NAME : Christofer Alexandro Susilo
NIM : 2074130010038
PRODUCT : Keripik dada ayam sambal bawang
ADVISOR : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

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

NOTES :

- Tekstur terlalu alot untuk ukuran keripik, rasa ayam hilang harus lebih balance antara ayam dan sambal bawang
- Dry, texture not pleasant as if eating a thinly sliced uncooked kerupuk. And you can really feel the dry coarsely blend cooked chicken breast, like an overly cooked fried chicken breast
- A bit hard and too salty
- Too salty and a bit too spicy. Texture is crispy enough
- Tekstur tidak seperti keripik



Sensory test



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CELESTIAL ARTS CATERING BAKERY & PASTRY ARTS

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

Name : Christopher Alexandro Soriano
 Student Number : 2074130010033
 Advisor : Hilda

No	Date	Topic Consultation	Name/ Signature
1	7/12 ²²	chapter I	<i>[Signature]</i>
2	7/12 ²²	chapter II	<i>[Signature]</i>
3	7/12 ²²	chapter III	<i>[Signature]</i>
4	7/12 ²²	chapter IV	<i>[Signature]</i>
5	7/12 ²²	Bibliography	<i>[Signature]</i>
6	7/12 ²²	chapter V	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	7/12 ²²	Appendix	<i>[Signature]</i>
8	7/12 ²²	chapter 2	<i>[Signature]</i>
9	7/12 ²²	chapter IV	<i>[Signature]</i>
10	7/12 ²²	Typing	<i>[Signature]</i>
11	7/12 ²²	All character	<i>[Signature]</i>

Consultation form