

BIBLIOGRAPHY

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APPENDIX



Packaging of Chikebre



Logo of Chikebre

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

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 $\frac{1}{2}$ 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

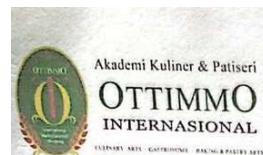
APPROVAL TABLE

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

NOTES

Duleep
APS
31/10/2022

Approved recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 October 2022
NAME : Christofer Alejandro 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	✓	✓
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



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PATISSERIE ARTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	7/12	Chapter I	
2	7/12	Chapter II	
3	7/12	Chapter III	
4	7/12	Chapter IV	
5	7/12	Bibliography	
6	7/12	Chapter III	

Name : Christoper Alexander Sutilo
Student Number : 2094130010033
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No	Date	Topic Consultation	Name/ Signature
7	7/12	Appendix	
8	7/12	Chapter 2	
9	7/12	Chapter IV	
10	7/12	Typing	
11	7/12	All chapters	

Consultation form